

# THE NATIONAL Provisioner

*Leading Publication in the Meat Packing and Allied Industries Since 1891*

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FOR  
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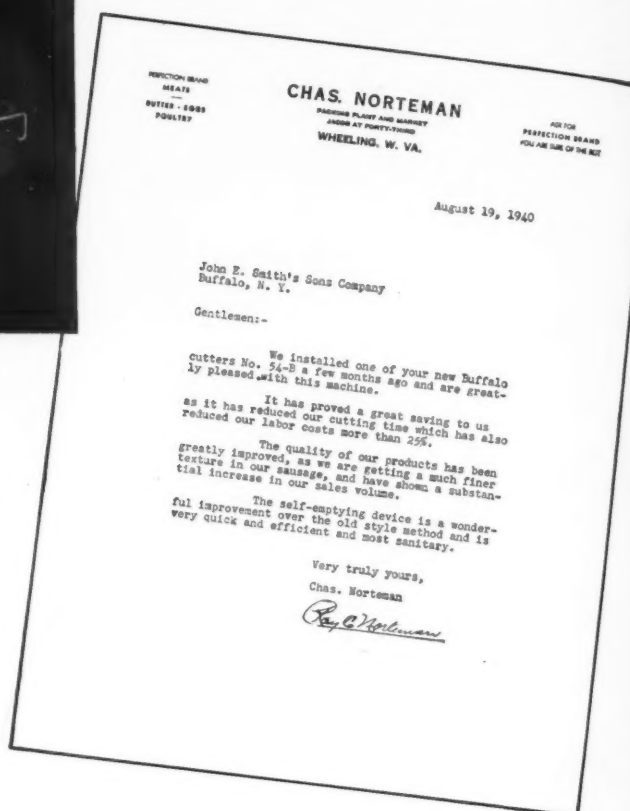


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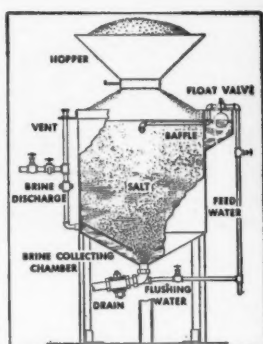
# Pays its way

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its

## 4 basic economies!

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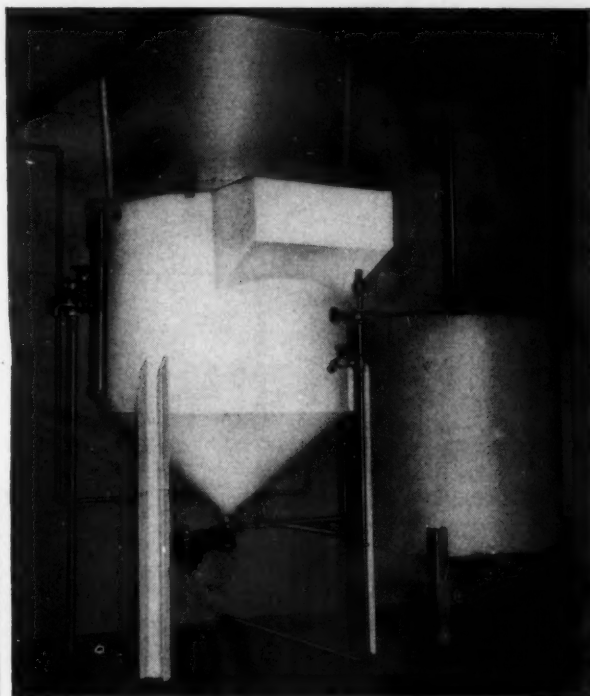
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# THE NATIONAL PROVISIONER



*The Magazine of the Meat Packing and Allied Industries*



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The National Provisioner Daily Market Service reports daily market transactions and prices on provisions, lard, fallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 So. Dearborn St., Chicago.

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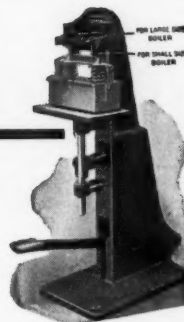
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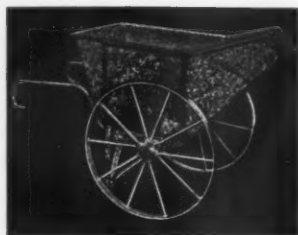


*... easier to keep clean*

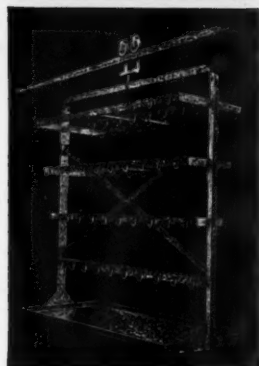
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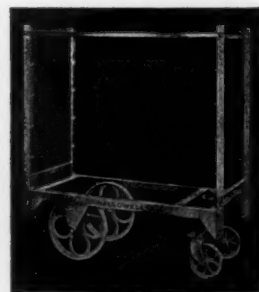
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If you wonder, why not let an experienced member of our Technical Service Department eliminate the guesswork? Just write to: Director, Technical Service, Diamond Crystal Salt Co., Inc., St. Clair, Michigan. Our 50 years' experience in the salt business is at your command.



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TASTE  
BETTER!**



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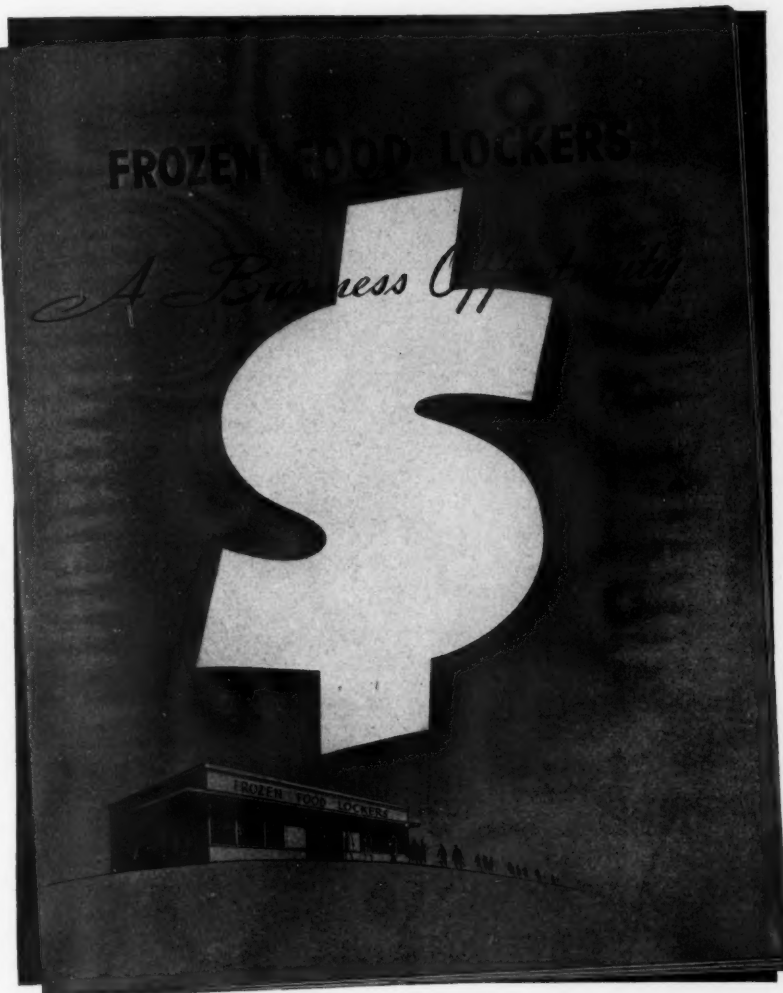
**POLAR WHEEL\***—a newly developed automatic self-service "packaged unit" ideally suited for use in branch locker stations or for grocery stores and meat markets. The lockers are on a platform which revolves in a refrigerated room.

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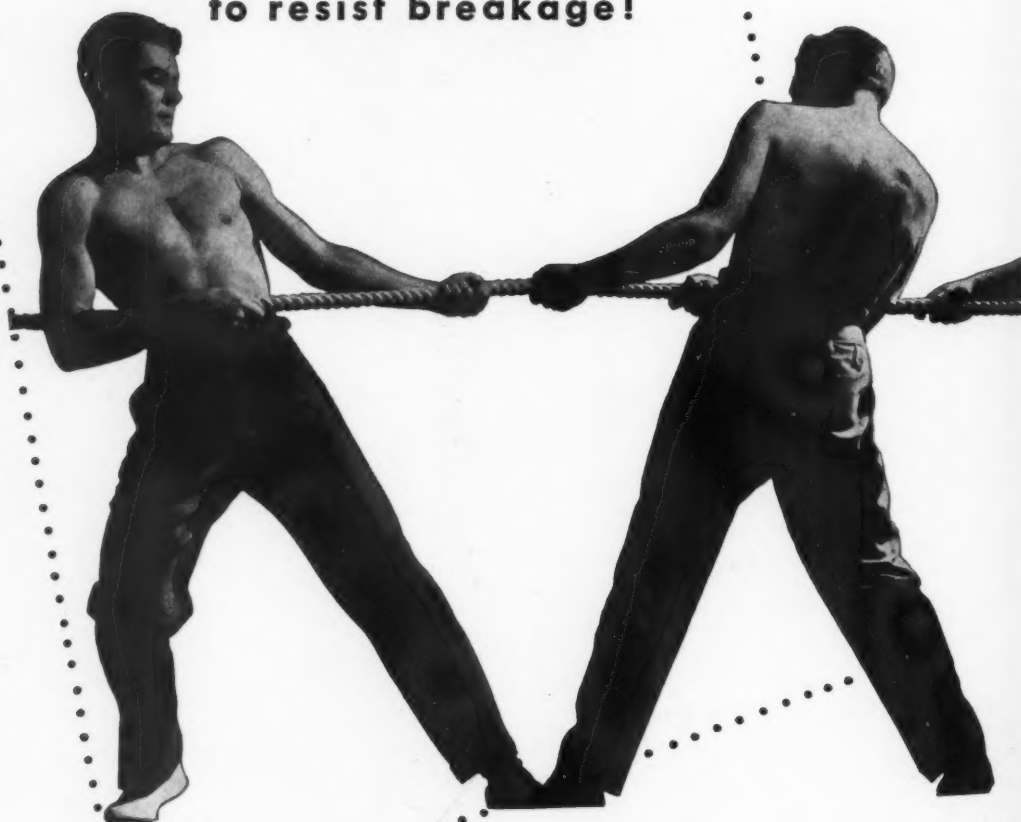
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Next time try Armour's Natural Casings...then you'll be telling us how good they are.

## ARMOUR'S NATURAL CASINGS

# THE NATIONAL PROVISIONER

*The Magazine of the Meat Packing and Allied Industries*

Volume 104

MAY 3, 1941

Number 18

## Can You Keep Your Plant in Operation?

THE increasing difficulty of obtaining necessary equipment and supplies to keep their plants operating is of considerable concern to meat packers, as well as to other sections of American industry which are not directly engaged in the production of war materials.

This is a problem which probably will become more difficult as preparedness efforts expand. Aluminum, stainless steel, copper, insulation, artificial rubber and zinc, as well as motors and other electrical equipment, are among the basic raw materials and products which equipment manufacturers find it difficult to obtain in quantities. All of these products are used in meat packing, sausage manufacturing and rendering plants "as is," or as components of slaughtering and processing equipment.

THE NATIONAL PROVISIONER sees no cause for great alarm. The situation is not yet serious, and there are no prospects that it will become acutely difficult in the immediate future. So far as meat packing is concerned, there should be no danger that impossible operating difficulties will arise. It seems reasonable to expect that, if the need ever becomes evident, provision will be made to enable this important section of the vital food industry to function at high efficiency in the interests of livestock producers and consumers. However, it might be expedient for the industry to recognize the possibility of greater inconveniences and to prepare itself, so far as it is possible to do so, for any eventualities.

Three courses of action are open to packers, sausage manufacturers and renderers who wish to prepare to meet any equipment situation which may arise. One is to decide now what machines, tools, appliances and fixtures may require replacement in the relatively near future. Orders for these can be placed far enough in advance to discount the manufacturing delays which are to be expected under present circumstances.

Another "preparedness" step is to institute a well-planned system of preventive maintenance to anticipate needed repairs on equipment and to prevent breakdowns and operating delay and inconvenience by maintaining buildings, machines, tools and mechanical appliances in first-class operating condition. Careful, periodic inspection by competent men will reveal conditions which may cause trouble long before these conditions are evident to workmen or even the department foremen. Proper cleaning of machinery and adequate lubrication of all

wearing parts are essential aspects of preventive maintenance.

Thirdly, stocks of equipment repair parts should be checked and kinds and quantities on hand reviewed in the light of the current situation. Probable requirements for at least a year can then be estimated, bearing in mind the age and operating condition of each piece of equipment for which replacement parts may be required. Orders for parts should be placed well in advance of the time when they may be required, and stocks of repair parts should be built up and maintained at a safe level. Inability to obtain an essential part promptly can be just as serious from the standpoints of operating cost and product loss and damage as inability to replace a machine.

Special care and attention might well be given to the essential equipment to maintain it in first-class operating condition and minimize the possibility of a complete plant shutdown due to machine failure. Stainless steel can be replaced temporarily with other materials, but there are no substitutes for boiler tubes, pumps and their parts, ammonia and air compressors, dehairers, cold storage doors, unit coolers, motors, pipe lines and their fittings and many other tools and appliances which are vital in plant operation.

• • •

## "Fish or Cut Bait"

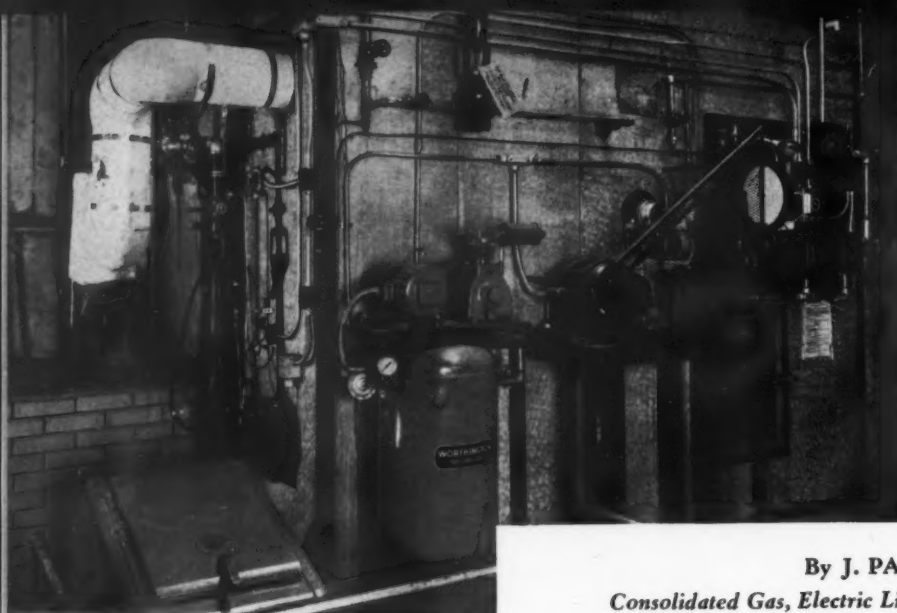
PERHAPS the U. S. Department of Agriculture can point out some noteworthy result of the current pork and lard buying program of the Federal Surplus Commodities Corporation; if so, it is more discerning than most of the meat packing industry. Of one thing packers are certain: they have handled a nice volume of uncertainty and jitters during the past few weeks.

Disregarding the question of whether the government's hog-corn-pork program is desirable, the effort to date can hardly be described as satisfactory. So far it has been similar to much of the democracies' war effort—"too little and too late."

The apparent hesitancy and uncertainty of those conducting the program, the conflicting explanations of policy and the inclusion of unusual grades and types of product in the requests for bids have not been encouraging to the industry. The meagre volume of purchases has been very disappointing.

In short, if the government program is to be effective the FSCC should: 1) Purchase commercial cuts of meat; 2) Buy adequate volume, and 3) Accept delivery as promptly as possible.





**OPERATING AND CONTROL** equipment of the air-conditioned smokehouse which utilizes gas heat, as described in the accompanying article. Sawdust burner and underfeed stoker are at left and air compressor and air storage tank are in foreground. To right of compressor is fan motor and panel board which mounts a wet and dry bulb recording thermometer.

By J. PAUL JONES

Consolidated Gas, Electric Light and Power Co. of Baltimore

## Gas Heat in Air-Conditioned Smoking

**E**ARLIER successful experiments, in which direct gas heaters replaced steam heating coils in conventional types of brick smokehouses, encouraged us to test out the practicability of using gas heat instead of steam in an air-conditioned smokehouse.

In August, 1940, one of our customers in Baltimore was considering the installation of a steam-heated, air-conditioned smokehouse. His requirements were studied, and it was decided to offer him what we believed to be the first direct-fired unit air-conditioned smokehouse ever constructed.

A quotation was obtained to meet our design conditions, and our customer was furnished with a complete proposal, including a wide open trial for a six-month period, subject to the removal of the house at no expense if he was not satisfied with results. We obtained the order on this basis.

The smokehouse was designed and

erected according to the following specifications:

- 1.—Outside dimensions: 10 ft. wide, 18 ft. long and 9 ft. high.
- 2.—Inside dimensions: To accommodate eight trees, each 42 in. by 42 in.; height from floor to track, 7 ft. 6 in.
- 3.—All combustion equipment and fan to be built into rear of house with rear-mounted fan motor.
- 4.—Two pairs of doors.
- 5.—Lower panel retaining strip was to be of stainless steel to prevent corrosion at foundation line.
- 6.—Insulated panel construction to be used.
- 7.—Steam nozzle to discharge at fan outlet.
- 8.—Structural strength and design to be built to carry standard smokehouse track and support 6,000 lbs.
- 9.—Installation of fresh air inlet stack connection, with damper, and positive discharge duct from fan outlet to stack, with coupled damper.
- 10.—Six-inch smoke pipe connection to be made at fan outlet.
- 11.—Gas burner to have capacity of 300,000 B.t.u. Burner supplied was sized for 400,000 B.t.u., but capacity was reduced by orifice change to 250,000 B.t.u. This capacity was found to be adequate.
- 12.—Bottom closure strips at doors to be made removable to allow flushing grease from floor.
- 13.—Smokehouse to be erected on concrete foundation.

Because of the smoking up of permanent lighting globes it was decided to employ a reel type extension cord mounted outside the doors.

The problem of burning sawdust properly is to provide a continuous flow of dense smoke to be picked up by the smokehouse fan. Accordingly, an Iron

Fireman "Smoker" stoker was used in combination with a glazed brick combustion chamber.

In keeping with the high standards of this type of smokehouse, a Brown throttling air-operated recording controller, two-pen, wet and dry bulb, was installed. Porous tube and standpipe are used for wet bulb moisture supply and control is accomplished with two Brown diaphragm, air-operated, double-seated valves requiring air pressure to open. One of these controls gas from "high" throttling through a range to "low," low gas rate being controlled by a valved by-pass. The other valve controls steam from main boiler plant from "high" throttling to "off." Compressed air is supplied by a tank unit, auto-

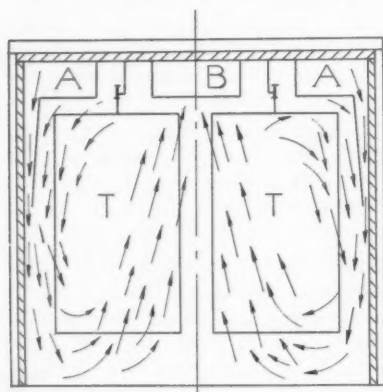


FIG. 1.—SECTION SKETCH

Arrows indicate the path of air and smoke through the house. Very uniform temperatures are obtained.

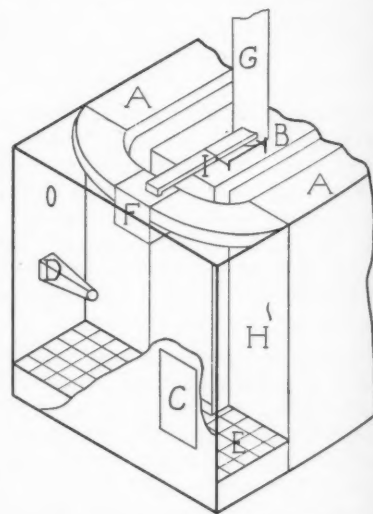


FIG. 2.—AIR HEATER SECTION

Fan is omitted for simplicity. The various parts of the house and its operation are described in the accompanying article.



matically-controlled Worthington air compressor with a capacity of 2.7 c.f.m.

It was found that the minimum turn-down of the burner with 250,000 B.t.u. per hour maximum input was not sufficient to prevent creep during recirculation. Rather than sacrifice speed of build-up, a pressure control switch was added on the air to gas valve. This switch operates on the main electric gas valve and is arranged to give complete shut-off and cut-on just above minimum throttling range. This setup operates very satisfactorily.

### Protective Controls

A Basco pilot switch is used for automatic protected ignition. This operates a Minneapolis low voltage motor valve and a solenoid pilot valve to give 100 per cent shut-off on pilot failure. Low voltage made it possible to use a soft link in combustion chamber to protect against fan failure, as previous experience with sail switches demonstrated that these devices soon fouled with soot and grease. The electrical protective circuit was interconnected by relay to the main fan switch.

Since the smokehouse is under positive pressure with the velocity system of distribution, smoke leakage is inevitable. An inexpensive exhaust fan is installed to handle this leakage. Gehrich & Gehrich, manufacturers of the house, have observed the condition and offer a solution by zoning a short neutral area at doors in future houses.

Figures 1 and 2 are sketches of the smokehouse and air heater section. Fan is omitted for simplicity. This is located inside rear section and has a plain outlet. Smoke and steam pipes are carried through heater section and discharge at open ends near fan outlet. Thus the entire rear section, separated from smokehouse by wall H, is under negative pressure.

Fan outlet is connected to inlet ducts A and positive discharge duct I. When drying fresh air, the damper C and dampers G and I are opened. Fresh air is drawn in through C, heated by gas burner in cone D and is circulated through inlet ducts A to smokehouse and around product T and finally, when loaded with moisture, is discharged through I and stack G. Some air is drawn in around register burner D at all times for combustion purposes.

### Smoking and Drying

When smoking, fresh air damper C and dampers in G and I are closed, and heated air is recirculated through return duct B to open grating floor of heater section E and thence to fan outlet. Adequate spillage is provided through stack G so that combustion air can be drawn in through D.

In recirculating, as well as in drying, inlet air heated well above house temperature is discharged through slotted inlet duct openings in A at high velocity, entraining air from above, and is carefully directed so that air does not strike the product until it has been diluted to suitable temperature for processing. At

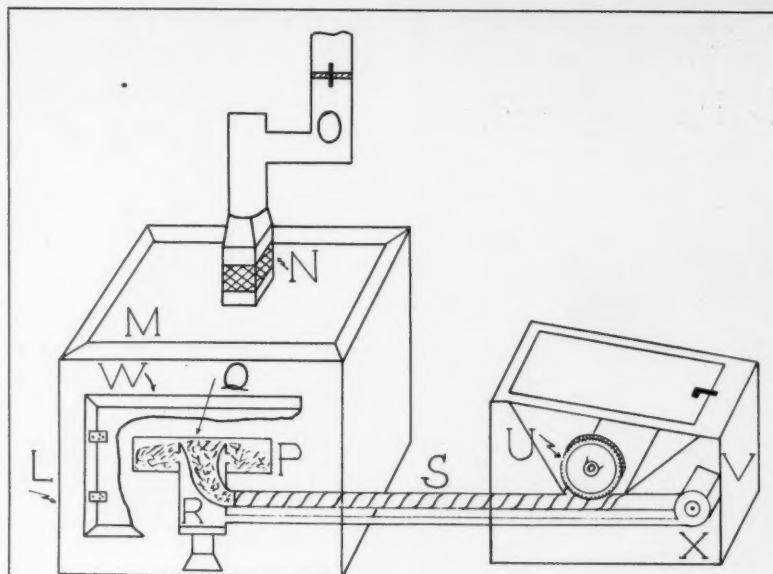
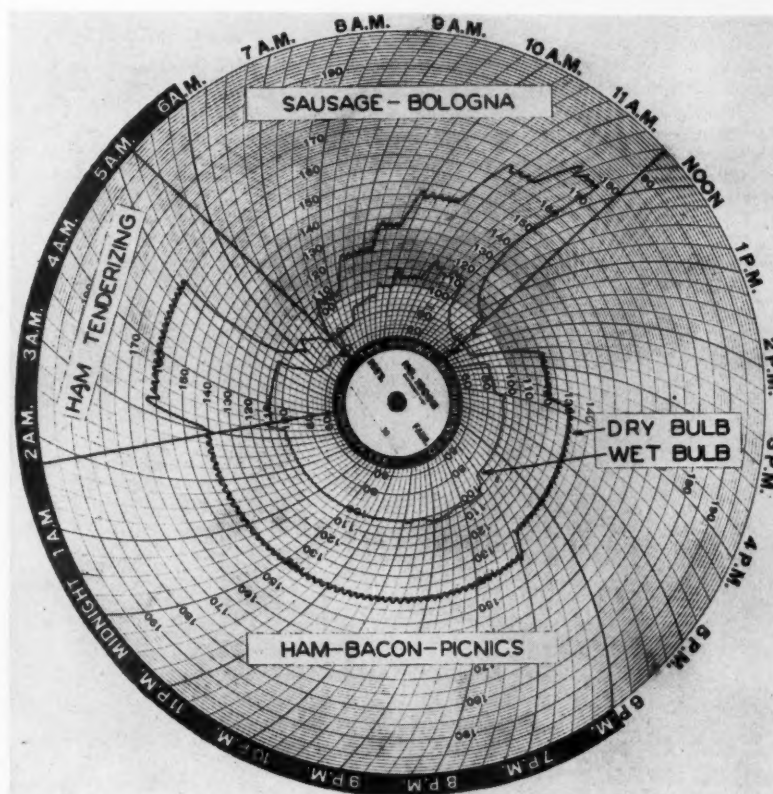


FIG. 3.—SMOKE PRODUCTION EQUIPMENT

Combustion chamber is built of brick. Sawdust is supplied at a uniform rate by an underfeed stoker.



ONE DAY'S TEMPERATURE RECORD

Wet and dry bulb temperatures maintained during the smoking of bologna, hams, bacon and picnics and the tenderizing of hams. Note how closely the desired temperature is maintained during each step of smoking and tenderizing, and the short time required to raise the dry bulb temperature from one level to another. Note also the wet bulb temperatures carried during some operations.

## GAS-HEATED BRICK SMOKEHOUSE

Data supplied by this installation proved valuable in solving problems of design of the gas-heated air-conditioned smokehouse.

Figure 3 is a sketch of smoke production equipment. Brick smoke chamber L is equipped with steel ash door W and canopy M, latter being connected through spark arrester N to smoke pipe O leading to suction side of smokehouse fan. Sawdust is loaded in hopper V whence it is fed through worm conveyor S to retort Q, spilling over into revolving tray P and continuously "smothering" combustion of sawdust in tray.

### Operation of House

Air for combustion is discharged only through sides of retort just above tray bottom. Revolving tray results in even burning and air rate is adjusted to prevent flaming. Air is supplied by fan through separate conduit into air chamber R. Normal stoker tuyere air openings are sealed so that no air enters fuel section of retort proper. Zoning and tunneling of sawdust is prevented by agitator U.

House is operated in following manner:

House is loaded, doors are closed, fresh air damper is opened, coupled

### TWO VIEWS OF SMOKEHOUSE

The house is of full-insulated panel construction. It is 18 ft. long, 10 ft. wide and 9 ft. high and has a capacity of eight trees. There are two pairs of doors. Batten closure strip is removable so that house floor can be flushed with a hose. Lower panel retaining strip is of stainless steel to prevent corrosion at foundation line.

stack and positive discharge damper are opened, fan and air compressors are started and gas burner is lit. With wet bulb pointer off and steam valve closed, dry bulb pointer is set for desired drying temperature and house is operated until product is dry enough to smoke.

When smoking is to start, the dampers are arranged for recirculation, a fire is kindled in smoker, smoke damper is opened and desired dry bulb temperature is set on controller. Desired wet bulb temperature is set on controller at same time and steam valve is opened. Both wet and dry bulb temperatures are varied by steps according to the program selected for the specific product. When product is finished, smoke damper is closed and house is arranged for drying so as to discharge all smoke. This may be done in a few minutes; the house is then shut down and product may be removed or left in house to cool slowly. (See temperature record.)

### Slight Changes Made

Three minor changes were made after the house was placed in operation:

1.—Smoke pipe from smoker to fan inlet was rearranged to place most of the pipe in the air heater chamber and the remaining exposed portion was insulated. This change was necessary to prevent condensation and drip of creosote bearing moisture.

2.—Steam nozzle was enlarged from  $\frac{1}{2}$  to  $\frac{3}{4}$  in. to provide better wet bulb control.

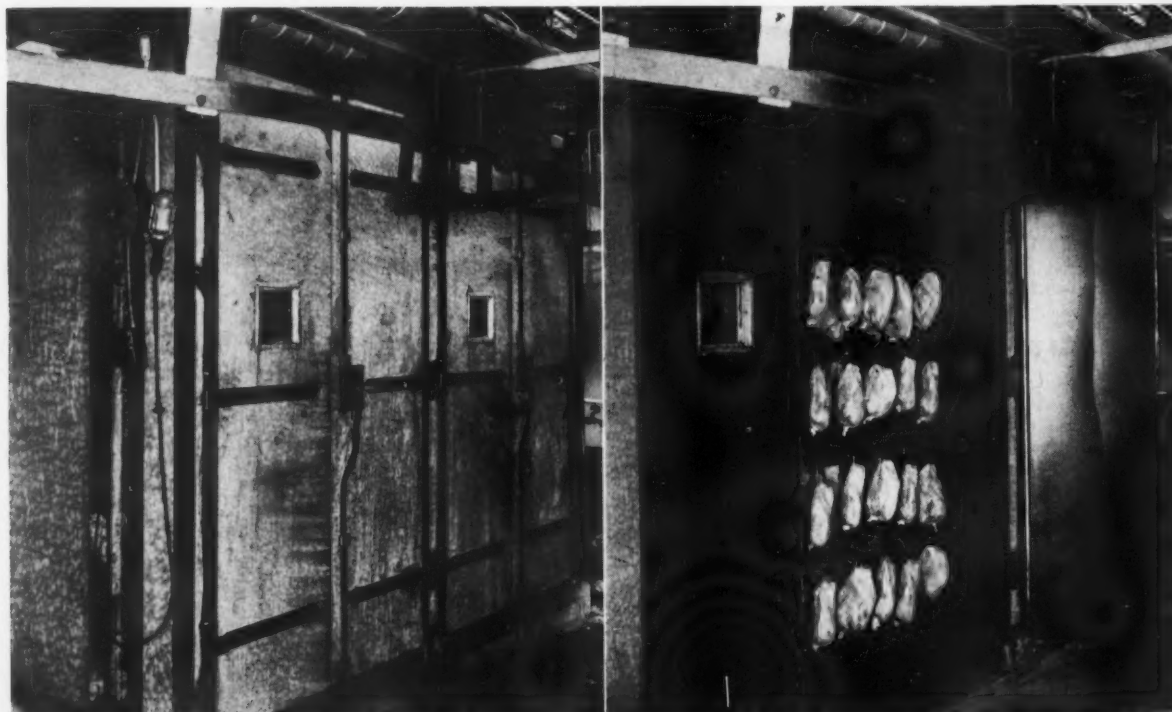
3.—A drip pan was placed under flue opening to catch creosote condensate from cool stack.

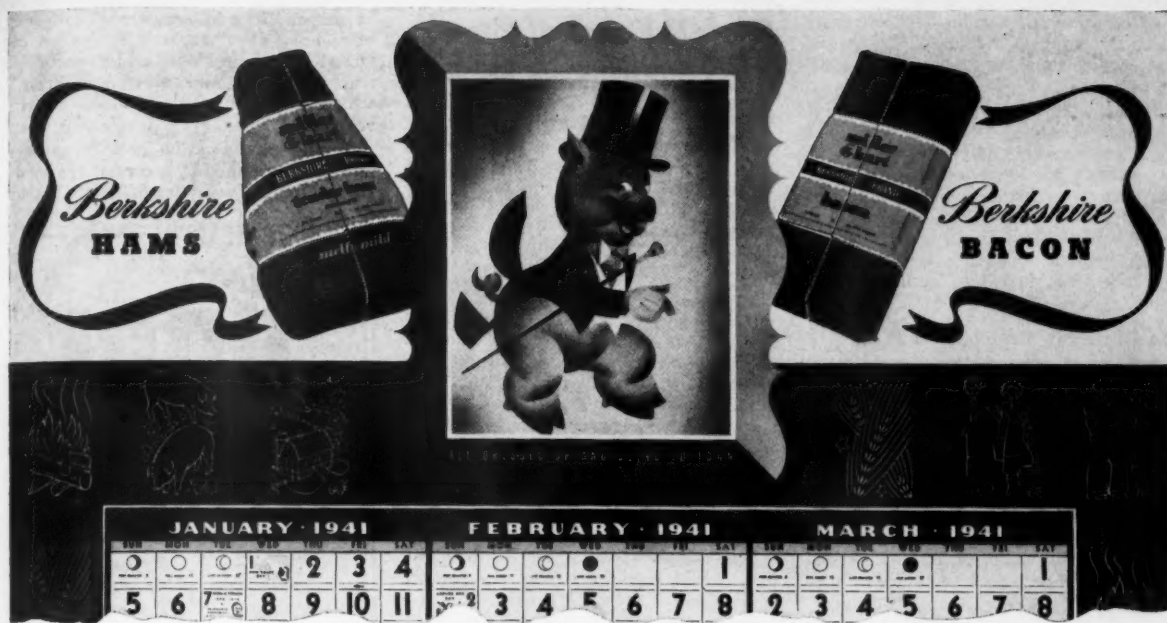
After adjustments had been made, a total indicated temperature difference

(Continued on page 41.)

the same time, velocity of air coming into contact with product is reduced to a point where it will flow around product units at a relatively uniform rate. This results in even processing of the meat in the house, whether it is hung high or low, in back or front.

Humidity is controlled by admitting the required moisture in the form of live steam at the fan inlet. Smoke is introduced by a dampered connection from the smoke combustion chamber to the fan inlet.





## M. & H. Products Get Dashing New Suits

A COMPANY'S line of packages is like a suit of clothes. You may have a quality suit for which you paid a good price, but after you have used it over a long period, keeping it pressed and in good repair, it finally becomes worn and out-of-date. Then the only thing to do is to buy a new one."

This analogy was cited by H. A. Barkun, advertising manager of Miller & Hart, Chicago pork packers, in explaining why the company is redesigning its complete line of wrappers, labels, cartons and boxes. A number of the new packages have been completed, except for minor modifications to bring them within the new BAI regulations, and work is progressing steadily on those remaining.

"Our principal purpose in redesigning the line of packages," said Mr. Barkun, "was to make Miller & Hart packaged products look as good as they taste. We have always turned out quality items and perhaps, knowing that the quality was there, we failed to spend as much time and thought on the outside appearance as we did on what was within the package.

### Packages Reflect Quality

"With the growth of modern competition, particularly in the popular self-service type of store, where every product is bidding for the consumer's attention, we realize that it is now more important than ever to make the package reflect the quality of its contents. We hope and believe that our new line of packages will attract favorable attention."

Like that of many other meat packing firms, the packaging program of Miller & Hart up to the present time



has been essentially evolutionary. Established in 1884, the company has long been famous as the producer of Berkshire hams, bacon and other pork products. Through the years, according to Mr. Barkun, the company gradually changed individual packages and containers to meet new needs as they arose,

### MOTIF OF NEW PACKAGE LINE

Top section of 1941 calendar distributed by Miller & Hart, Chicago pork packers, shows two of the new packages and reproduces the six basic drawings, of agricultural flavor, which form the design motif. Some new packages are shown above.



making minor alterations here and there until its array of wrappers, labels and containers grew to alarming proportions.

"When there are so many different items to consider, as in the case of a meat packer's line of products, there is a tendency to adopt a separate label, carton and package for each item," declared Mr. Barkun. "This leads to large inventories of packaging materials and is uneconomical because of the necessity of buying sufficient amounts of each type.

#### Modification Considered First

"We had been considering the matter of package redesign here for a number of years, but had never quite started work on it. Then, one Saturday afternoon, reviewing the events and problems of the week, we made up our minds to go into the packaging question. Our first thought was merely to work over our former line of packages without making drastic changes, and some preliminary revision work was done.

"But we soon decided that package redesign should be done completely or not at all. After checking some sketches of completely new designs with those of the modifications previously considered, we realized there was no comparison between the results attainable by the two methods. Then we decided to pull up the anchor, forget what we had done in the way of packaging before and see the results. We 'went whole hog.'"

Basic motif of the new Miller & Hart packages was developed by Ernst Spuehler, Chicago designer, whose work is well known in the meat packing field. It incorporates three key colors—red, buff and brown—which are worked into the packages and wrappers wherever possible. Other features are the use of lower-case letters for added legibility and simplicity, and incorporation of six distinctive drawings which impart an agricultural flavor to the packages.

#### Letterheads and Trucks

Elements of the new package design are being carried over into the company's envelopes and letterheads, sales promotion material and point-of-sale displays. When the firm's delivery trucks require periodic repainting, they, too, will be provided with the new Miller & Hart identifying colors and design. The familiar M. & H. brand oval, which formerly identified the company's products, is "out."

The present program of redesign is the first comprehensive attempt made by the company to improve its entire line of packages at one time and bring them into a family relationship, according to Mr. Barkun. Every package, wrapper, label and other packaging item used by the company will be worked over before the program is completed. The project was delayed slightly by the recently issued BAI specifications covering packaging, but changes required by the new regulations are being made.

About a year of research and development has been devoted to the project.

## Pork is Food of Week in Chicago, May 5-11

WITH pork featured as "food of the week" in Chicago from May 5 to 11, under the plan developed and successfully applied in other communities by the Surplus Marketing Administration, packers and retailers in the Chicago area hope for important increases in pork sales next week.

Fresh pork and pork products, with the exception of manufactured specialties, will be included in the promotion. Its purpose is to stimulate consumption of pork, not only by relief clients who purchase surplus commodities with blue stamps under the Department of Agriculture stamp plan, but by all consumers who recognize its nutritional qualities and menu versatility. A different food product, designated as surplus, is featured each week under the plan.

The Surplus Marketing Administration, which explained the introduction of the food of the week program in Chicago to food trade representatives in three general meetings the middle of April, is serving as the "spark plug" of next week's promotion by arranging for local newspaper and radio publicity. Arrangements have also been made with restaurants, railroads, air lines, school lunch rooms and other agencies to feature pork dishes during the week.

Ten thousand red, white and blue posters, announcing pork as food of the week and pointing out its value as a source of vitamins B<sub>1</sub> and B<sub>2</sub>, protein, iron, phosphorus and nicotinic acid were prepared for the program by the National Live Stock and Meat Board, for distribution to retail markets by packer

salesmen. In addition, the Board sent household arts teachers copies of its "Ten Lessons on Meat" and a special issue of "Food and Nutrition News," which is distributed monthly to the schools.

Packer participation in the program has been arranged by a committee headed by Oscar Mayer, jr., of Oscar Mayer

#### FOR YOUR HEALTH

*Delicious*  
**PORK**  
FOOD of the WEEK  
MAY 5-11

EAT PORK FOR THESE FOOD ESSENTIALS  
VITAMIN B<sub>1</sub>      PROTEIN  
VITAMIN B<sub>2</sub>      IRON  
NICOTINIC ACID      ENERGY  
PHOSPHORUS

**PORK excels as a source of VITAMIN B<sub>1</sub>**

& Co. Packer salesmen are serving as key figures in the promotion, distributing posters and individual packer display material, and putting special selling effort behind pork during the week. "Food of the week" shields on invoices and menu suggestions for store distribution are among other types of packer promotion being employed.

Now in use are the redesigned wrappers and packages for smoked and ready-to-eat hams, slab bacon, boiled ham, "open-face" sliced bacon, 8-oz. bacon in cellophane, smoked picnics, bacon squares, 1-lb. pork sausage links, canned ham, Ole Dixie cooked ham, smoked butt or meatlet, and a variety of sausage items which use the same carton except for an identifying imprint. Shipping containers are also completed.

One of the most desirable features of a general package redesign program, the company discovered, was the opportunity afforded to standardize many of the packages used for different items, enabling the firm to purchase them in larger quantities without incurring the expense formerly resulting from separate designs and individual details.

Other economies and improvements were also realized. The company's sausage carton, for example, formerly served only as a shipping container to the dealer, and was not intended for display. Under the new program, this carton has been given distinctive display value of its own.

Distribution of the 1941 Miller & Hart calendar at the first of the year afforded an excellent opportunity to publicize the new line of packages. The

calendar, which includes all 12 months on a single sheet, is printed in the colors used on the new packages, and is bordered with the six basic designs appearing throughout the line.

Early in the year, the new packages were featured in a sales campaign built around the "going to town" theme. The purpose of the Miller & Hart package redesign program was explained in the company's Easter mailing piece to dealers and several packages shown.

"The new packages have had a splendid reception in the trade and among our men," Mr. Barkun reports. "To begin with, they give our boys an important new sales feature with which to approach the dealer. And dealers are enthusiastic about displaying the new cartons." In one case, he said, a dealer who had never before handled a certain item asked for it because he was favorably impressed by the new package.

There is no doubt in the mind of Mr. Barkun and other Miller & Hart executives that an adaptable new package design, well handled, is an important factor in stimulating sales. And they are no less thoroughly convinced that such redesign, in order to bring real results, should be done "from the ground up."



# MEASURING DIETARY VALUE OF VARIOUS FOOD PROTEINS

By C. ROBERT MOULTON  
Consulting Editor, *The National Provisioner*

## XVIII.

IN ARTICLE XVII it was pointed out that proteins differ in the assortment of amino acids they furnish, and that some proteins provide a more or less complete set of the amino acids required in the diet, while others lack one or more. It was also stated that on the whole animal proteins surpass vegetable proteins.

There are at least two ways of determining the value of a protein in the diet. One involves the determination of the quantities of the different amino acids furnished by the protein, and the other involves feeding the pure protein to laboratory animals to ascertain its ability to supply the animal's needs when used as the sole protein source.

Proteins classed as "complete" are those which are capable of maintaining life and providing for normal growth of the young when used as the sole source of protein. Among the proteins which can be placed in this class are casein and lactalbumin of milk; ovalbumin and ovovitellin of egg; glycinin of soy bean; and edestin, glutenin and maize glutelin of the cereal grains.

Partially complete proteins are capable of maintaining life but will not support normal growth. Gliadin of wheat, hordein of barley and prolamin of rye are examples of this class. Incomplete proteins are incapable of maintaining life, or of supporting growth, when fed as the sole protein. Zein of maize (corn) and gelatin are two examples.

### Method's Usefulness Limited

This method of evaluation is useful for the nutrition worker, but may be of little practical value since man never eats a single protein. He consumes milk and obtains two proteins, eats an egg and gets two or more proteins, and obtains a number of proteins from a piece of meat. This classification system may give a false impression in other ways. In the case of gelatin it is recognized that this protein (albuminoid) will fail to maintain life in an animal receiving it as the sole source of amino acids. However, it can be fed successfully to laboratory animals to the extent of about 70 per cent of the total protein requirement, providing the other 30 per cent furnishes the necessary missing or deficient amino acids.

A second reason why this method is not completely useful is that it is very difficult to obtain pure proteins from meat and certain other animal foods. The method of separating the proteins is not satisfactory. As a result, the list of complete proteins given above does

not include any proteins from meat, although many meat proteins must be of high biological value.

The accompanying table shows the percentage of amino acids found in certain typical proteins. In the case of beef, the mixed proteins of that tissue are all included, but the others are pure individual proteins. The analytical work

those of navy beans are only 80 per cent digested.

A useful method of comparison is one combining the "completeness," or biological value, with the digestibility of the proteins. This method emphasizes the value of the animal proteins which are both complete and highly digestible. It shows the relative inferiority of such a food as navy beans, the proteins of which are 80 per cent digestible, but which has a biological value only about one-third that of a perfect protein.

The table of net food values illustrates this method applied to six different foods. Thus, lean beef contains 20 per cent (or more) of protein which

PERCENTAGE OF AMINO ACIDS IN TYPICAL PROTEINS

Amino Acid	Mixed Beef	Gelatin	Casein Milk	Gliadin Wheat	Zein Maize	Hordein Barley	Phaseolin Navy Beans	Legumin Peas
<b>NECESSARY</b>								
Lysine	7.6	5.9	6.3	0.92	00	1.01	4.6	5.0
Tryptophane	1.25	00	2.2	1.14	00	1.05	0.94	1.76
Methionine a)								
Histidine	1.76	0.9	1.83	3.4	0.8	2.1	2.6	1.60
Phenylalanine	3.2	1.4	3.9	2.4	7.6	5.0	3.2	3.8
Leucine b)	11.6	7.1	9.7	6.6	25.0	5.7	9.6	8.0
Isoleucine c)								
Valine	0.81	1.0	6.7	3.3	1.9	0.13	1.04	a
Threonine a)								
<b>DESIRABLE</b>								
Glutamic Acid	15.5	5.8	21.8	43.7	31.3	43.2	14.5	17.0
Hydroxyglutamic Acid	a	00	10.5	2.4	2.5	a	a	a
Proline	5.8	8.5	8.0	13.2	9.0	13.7	2.3	3.2
Hydroxyproline	a	14.1	0.23	?	a	a	a	a
Arginine	7.5	8.2	3.8	3.1	1.8	2.9	4.9	11.7
Cystine	1.55	0.31	0.34	2.1	1.0	1.55	0.16	0.90
<b>NOT NECESSARY</b>								
Glycine	2.1	25.5	0.50	0.46	00	00	0.55	0.38
Alanine	3.7	8.7	1.85	2.0	9.8	0.43	1.80	2.1
Aspartic Acid	5.9	3.4	4.1	0.80	1.8	a	5.2	5.3
Tyrosine	2.2	0.01	6.5	3.5	5.9	1.67	2.8	1.55
Norleucine c)								
Serine	a	0.40	0.50	0.13	1.0	a	0.38	0.53

a) Not determined b) Includes leucine, isoleucine and norleucine. c) Included with leucine. ?) Amount doubtful.

on which this table is based was completed before methionine and threonine were recognized as amino acids, and before it was possible to distinguish between leucine, isoleucine and norleucine. Nevertheless, these amino acids are included in order to complete the list.

It will be noticed that glutamic acid is present in rather sizable amounts in all of the proteins shown in the table, while other amino acids are present to the extent of only 1 or 2 per cent. Gelatin lacks tryptophane and is rather low in phenylalanine and histidine, but its content of lysine and leucine is good. It also contains large amounts of hydroxyproline and glycine.

An additional factor which determines the usefulness of protein is its digestibility. It is conceivable that a protein might contain all of the necessary amino acids and yet fail to supply an animal's needs because the animal could not digest it to obtain the needed amino acids. The protein of foods such as meat, milk and eggs are highly digestible, 95 to 96 per cent or better, the cereal proteins are about 85 per cent digestible, while

is fully 95 per cent digestible. Its biological value is also high (92 per cent) and consequently its net value ( $95 \times 92 = 87.4$  per cent) is also high. By multiplying the percentage of protein in the food by this latter factor ( $20 \times 87.4$ ), the percentage of "net" protein is obtained. The proteins of milk are very good as far as quality is concerned, but, since milk contains only 3.3 per cent of protein, it is not a rich protein food.

Pure casein is not as adequate a protein as the mixed proteins of beef or milk, and its net protein content is less than that of lean beef, although it contains more total protein. Dry navy beans are rather rich in total protein, but their digestibility is a bit low and their biological value is quite low. Consequently, this food has a net protein value of only 5.81 per cent.

Protein is of primary importance in the diet. It merits greater attention than it is now receiving. There is need for more complete determination of the different amino acids in proteins, as well as for determination of the digestibility and biological value.

NET FOOD VALUES OF PROTEINS

	Per cent Protein	Digestibility	Biological Value	Net Value of Protein	Net Percentage of Protein
Beef	20	95	92	87.4	17.88
Milk	3.3	95	89	84.6	2.79
Casein (cheese)	28.0	95	69	65.6	17.04
Corn	13.5	85	51	43.4	4.34
Wheat	13.5	85	44	37.4	5.05
Navy Beans	22	80	33	26.4	5.81

## Continuance of Good Demand is Expected

**C**ONSUMER demand for meat and other farm products will continue to improve in the remainder of 1941 under the stimulus of rising employment and consumer incomes brought about by the defense program, according to the U. S. Bureau of Agricultural Economics. At the same time, exports of agricultural products also will be increased as a result of purchasing for British needs under the lend-lease program. The effects of increases in prices and incomes received by farmers as a result of these changes in demand conditions will be offset to some extent by higher production costs.

The probable size of defense expenditures in the remainder of 1941 has been increased by developments of the past month. More than \$11,000,000,000 have been added to defense appropriations and authorizations. Estimates now indicate that the net contribution of the federal government to the national buying power in 1941 may be as much as \$10,000,000,000 compared with \$4,000,000,000 in 1940. Recent additions to defense funds point to a prolongation of the plant construction phase of the defense program, thus prolonging the effects on the total industrial activity of the nation.

Many defense plants now under construction will be coming into active operation during the summer. Business men are increasing rather than letting up on their forward buying of finished and semi-finished materials. The industries principally affected will con-

tinue to operate at capacity or near-capacity rates. Partly offsetting these influences may be restrictions on the output of some goods for civilian use necessitated by shortages of labor and some industrial materials.

The bureau states that the high level of industrial activity will add to employment and consumer incomes. Gains in wage payments are expected to continue to outstrip those in living costs. Farmers will benefit from the larger consumer purchasing power through increased consumer demand.

Exports of farm products will be materially enlarged by the use of funds provided for this purpose in Lease-Lend appropriations. Exports may soon be double the low rate of recent months. Food products of high nutritive value and small bulk will be most affected by the program.

### Wholesale Prices Up

Wholesale commodity prices have moved upward and about half the net gain in the Bureau of Labor Statistics index of prices of 28 basic commodities from mid-February to early April was due to advances in prices of grains, cotton, and foodstuffs. These commodities have been influenced by proposed new agricultural legislation and other government price-supporting measures. Increases in prices of imported commodities, which are feeling the effects of higher freight rates and shortages of shipping space, also contributed largely to the general rise in the level of wholesale prices. Increased buying of industrial products and greater speculative activity in some of the commodity markets were also factors.

Further strength in commodity prices is likely in view of the general economic outlook, the bureau states, but some of the factors contributing most to the recent sharp rise in the general level of wholesale prices will not act as continuing stimulants, and the recent rate of increase is not expected to be maintained over a long period.

## 130 MEAT CAMPAIGN SALES MEETINGS ARE SCHEDULED FOR MAY

A SERIES OF 130 meetings for executives and salesmen of meat packing companies will be held during May in key cities throughout the United States, according to an announcement by the American Meat Institute.

A complete presentation of the meat industry's advertising plans for the next four months will be made at each of the meetings to acquaint meat packers with the complete summer program for building greater interest and acceptability of meat products. A new and different type of presentation from any ever given will be made at the meetings.

Those attending will have an opportunity to hear the results of a recent nation-wide, scientific consumer survey to learn of consumer attitudes toward products of the American meat industry. The results of this survey, and the methods which the industry is employing to change many of these attitudes, will be fully outlined at the meetings.

Summer advertising will be built around the B vitamins in meat, the digestibility of meat, and the important place of meat in the summer diet. A promotion of sausage and ready-to-serve meats also will be conducted during this period; details of this effort will be fully explained. Many new sales stimulating ideas, which will enable salesmen to cash in on the advertising program, will be outlined.

## Wage-Hour Suit Brought Against Another Packer

A suit to restrain the Hygrade Food Products Corp. from violating provisions of the fair labor standards act in its Buffalo plant has been filed in U. S. District Court at Buffalo by the Wage and Hour Division.

The complaint, filed by Arthur E. Reyman, New York regional attorney for the wage and hour division, charged that the Hygrade corporation, employing more than 550 employees in Buffalo, had failed since the inception of the wage-hour law in October, 1938, to pay many of its employees time and a half their regular rate of pay for all hours worked in excess of the statutory maximum workweek.

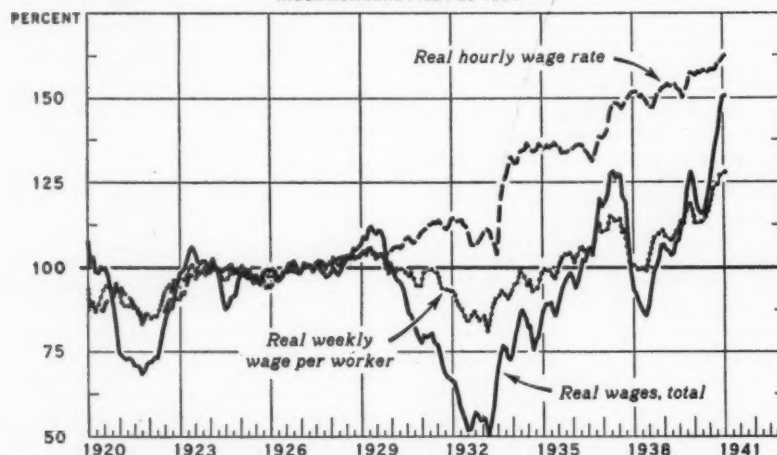
The complaint further charged that the company failed to keep accurate and adequate records of wages received and the hours worked by the employees as required by the law, and that the company had shipped goods in interstate commerce on which many employees worked in violation of the overtime provisions of the law.

The Department of Labor said the suit hinged on interpretation of a section of the law granting fourteen weeks' exemption from the law's overtime provisions to employers engaged in "handling, slaughtering or dressing poultry or livestock."

### WAGE PURCHASING POWER

Purchasing power of factory wages in 1941 is at record levels, according to the U. S. Bureau of Agricultural Economics. This contributes to increased consumer demand for meat and other farm products over the corresponding months of 1940.

BUYING POWER OF FACTORY WAGES, UNITED STATES, 1920-41\*  
INDEX NUMBERS (1924-29=100)





One of the lighter models in the great line of Mack trucks

**MACK TRUCKS . . . One to 45 Tons**  
and all "Heavy Duty". Gasoline or Diesel Power.

**Chassis prices now start at \$625.**



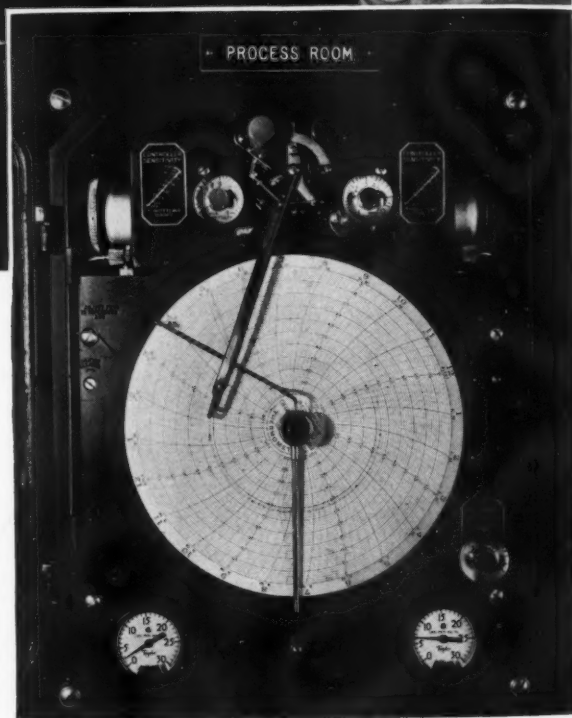


**AIR CONDITIONING** and air sterilization demand precision control of time, temperature, and humidity. Taylor Controls give precision control—automatic, absolute, sure.

Taylor Fulscope Controllers are the brains behind many of the pioneer Tenderay installations in meat-packing plants—where *exact* control of time, temperature, and humidity makes it possible to age meat five weeks and more in three days. For instance, Taylor Fulscope Controllers govern the amount and condition of the air entering the process room, keeping it exactly at the required humidity. Taylor Fulscopes keep the temperature right. Taylor Fulscopes guard “chill room” temperatures.

“Not 1 but 5” available forms of control make Taylor Fulscope Controllers uniquely useful and adaptable for air conditioning, and for processes where air conditioning is an important part. That is why leading makers of air conditioning equipment *depend on Taylor*.

Ask the Taylor man for the story. Or write Taylor Instrument Companies, Rochester, N. Y. *Now!* Plant also in Toronto, Canada.



*Interior view, Taylor Fulscope Controller (with Automatic Reset) governing process-room temperature and humidity in a Tenderay installation.*

# Taylor

Indicating      Recording • Controlling

TEMPERATURE, PRESSURE, FLOW and LEVEL INSTRUMENTS



# Up and down the MEAT TRAIL

## H. H. McVey Dies; Was 60-Year Kingan & Co. Employee

H. H. McVey, sr., manager for Kingan & Co. at Richmond, Va., and oldest company employee in point of service, passed away in Richmond on April 6. He was the last of three brothers widely known in the meat packing industry. The others, John McVey and James S. McVey, spent many years with the Kingan organization.



H. H. McVEY

Mr. McVey's service with the large Indianapolis firm extended over 60 years. After leaving high school in 1880, he entered the company's employ in the export packing department, later becoming an entry clerk in the retail market and then cashier. In April, 1885, he was sent to Richmond with John S. Munce, who opened the first branch of Kingan & Co.

Active in the sales department for a number of years, Mr. McVey at one time covered the territory of Virginia and West Virginia. Later, as other branches were opened, Mr. Munce was placed in general charge of them and Mr. McVey became manager at Richmond.

## A. E. Sinclair Resigns Post at Kingan; Other Shifts Made

A. E. Sinclair, general superintendent of Kingan & Co., Indianapolis, has resigned, according to an announcement by W. R. Sinclair, president of the company. J. C. Parker, formerly a member of the Swift & Company operating organization, has been appointed superintendent of the Kingan plant at Indianapolis and J. C. Coffman, manager of industrial relations. Both will report to H. M. Hannum, manager of plant operations for the company.

O. R. Gurney, Kingan traffic manager, has resigned and will take an extended vacation to recuperate from a recent illness, Mr. Sinclair announces. Mr. Gurney will be succeeded by C. C. Hibbard, formerly assistant traffic manager of the Indianapolis concern.

## Canadian Packer Honored

In observance of his 40 years in the meat packing industry, J. S. McLean, president of Canada Packers, Limited, was presented with a portrait of himself by company employees at the close of the annual sales conference at Montreal on April 19. The portrait was the work of

Wyndham Lewis, outstanding English artist, and required 20 sittings over a period of six weeks.

George Ayers, employees' representative on the Canada Packers board of directors, made the presentation. His address and Mr. McLean's reply were carried over long-distance telephone and broadcast through public address systems to approximately 6,000 employees in 15 Canada Packers plants from St. John to Vancouver, in addition to the plant in Chicago.

Mr. McLean, a devotee of art and literature, is shown in the portrait with books and a Canadian painting in the background. Mr. Lewis, the artist, explained that in composing the picture he intended to emphasize the packer's cultural side rather than his business achievements.

## Packer Turns Sausage Theft into a Product Endorsement

The Kamm Sausage Co., Oshkosh, Wis., recently capitalized on the robbery of a local food market, during which some of the company's meat products were stolen, by inserting an advertisement in Oshkosh papers pointing out that its meats were "So Good They Steal 'Em."

Copy in the advertisement included a

reprint of the newspaper story of the robbery, accompanied by the following statement: "There's an unsolicited testimonial to the quality of Kamm sausages. Even the thieves must have known it. They probably didn't insist on Kamm sausages (the thing every housewife should do), but they got them. The moral of the story is: Don't steal Kamm sausages! Just call for them at your market or grocery!"

## Colorado Prison Meat Plant Proposal Fails of Adoption

Despite the insistence of Gov. Ralph L. Carr of Colorado that a prison meat packing plant would have little effect on private industry and would enable the state to save money, as well as contribute to the rehabilitation of convicts, a plan proposed by Roy Best, warden of the state penitentiary at Canon City, was rejected on April 23 at a meeting of the state's executive council. Warden Best had sought permission for setting up a \$50,000 meat packing plant at the prison.

James A. Brownlow, secretary of the Colorado State Federation of Labor, opposed the plan, declaring such a plant would cause workers in the state's meat packing establishments to lose their jobs. Gail L. Ireland, attorney general,



## WORLD'S LARGEST FRANKFURT BY SWIFT

Center of attraction at the National Delicatessen Show at New York was the world's largest frankfurter made by Swift & Company. George E. Mitchell, New York district manager for Swift, is telling the hostess he prefers his "red hot" with mustard. This monster should persuade all the 8-, 10-, 12- and 14-in. special franks, sometimes offered by roadside restaurants, to give up the battle.

expressed the opinion that a prison industry of the type proposed would enter into serious competition with private industry as well as with private employment.

### New Sedalia Plant Opens

Burnett Packing Co., Sedalia, Mo., opened its new plant last week, holding open house for residents of Sedalia and the surrounding territory on April 20. The new plant, favorably situated near a boulevard leading to the state fair grounds, replaces a former structure destroyed by fire last October. It is of modern design and is fitted with the latest developments in equipment. Protection against fire is provided by inclusion of a special insulating material in its construction.

Capacity of the plant will be 300 hogs and 150 cattle per week, it is reported. It is equipped with an up-to-date sausage kitchen having an output of about 30,000 lbs. of product per week. The company was established ten years ago and now distributes product within a 50-mile radius of Sedalia. E. A. Burnett and F. S. Stafford are its owners and operators.

### N. Y. Grading Bill Loses

By a vote of 15 to 3, the meat grading and licensing bill No. 536, calling for compulsory grading of meats sold in New York City, was defeated by the city council on April 29. Supported by consumer groups, the bill was opposed by meat trade interests on the grounds that it would not contribute to the welfare of the retail meat buyer and would lead to higher prices and disruption of the city's meat industry. Harold L. Woodruff was chairman of a committee established to contest passage of the grading measure.

### Kroger Meat Promotions

Kroger Grocery & Baking Co., Cincinnati, recently announced the promotion of four men figuring prominently in its meat operations. August Kessler, meat merchandiser, central division, was made supervisor of local meat purchases for the entire organization, with headquarters at Cincinnati. His previous position will be filled by J. B. Nichols, Cincinnati branch operator. Robert Bell, former market manager, supervisor and buyer, is now Cincinnati branch meat merchandiser, while Fred Grauel, meat training instructor and assistant meat buyer, has been made branch meat buyer.

### Lambs Given Fast Ride

Fifteen cars of prize-winning lambs and calves from northern Texas recently arrived in Kansas City on a special train drawn by the Santa Fe's widely acclaimed new diesel freight engine. Texas stockmen, who arrived earlier in chartered buses on their sixth annual marketing trip, visited many of the city's points of interest, including the packing plants of Wilson & Co. and Cudahy Packing Company.

## Personalities and Events Of the Week

John G. Diehle, vice president and general manager, George W. Kern & Son, Inc., New York, has just returned to his activities following a vacation in Florida and Cuba. Mrs. Diehle accompanied him.

G. M. Foster, vice president, John Morrell & Co., Ottumwa, Ia., spent a few days in New York last week and visited with E. L. Cleary, eastern district manager.

J. H. Payton, president, Great Lakes Stamp & Mfg. Co., Inc., Chicago, was a visitor to the East last week on a trip which included New York and Boston.

The newly organized Delfrate Packing Co., Delfrate, Pa., has been granted a state charter to engage in a general meat packing business. The firm is capitalized at \$25,000. Principal incorporators include John Delfrate, Mary K. Delfrate and S. T. Richards, all of Slovan.

For the second consecutive year, Sam Forbert, manager of the meat packing division of the Merchants Co., large provision wholesaler of Hattiesburg, Miss., purchased the largest number of baby beefs sold at the South Mississippi Livestock Show. "These prize cattle have been butchered," said Mr. Forbert, "and will be featured this weekend by merchants whom we serve. We are trying to do everything possible to encourage development of a livestock industry in South Mississippi."

The Cudahy Packing Co. branch at McKeesport, Pa., which recently switched from coal to gas equipment for heating its boiler, ordered the new equipment from Tulsa, Okla., and had it installed within 77 hours, according to F. G. Seelman, eastern maintenance and equipment manager. Officials wired for the equipment at 2:30 on a Wednesday and had the burner operating at 7:30 the following Saturday night.

Commenting on the wage increases granted to approximately 31,000 packinghouse workers in Chicago last week, A. C. Bolz, vice president of the Madison, Wis., plant, said: "The action of the larger companies in raising the wage levels of hourly paid workers gives us the opportunity of considering similar action at Madison without impairing our position in a highly competitive industry. When we have complete information concerning the reported increases, we will act in accordance with our long standing policy of paying rates equal to those paid at similarly located Corn Belt plants."

The Swift Employees Gun club, an organization of shooting fans at the S. St. Joseph, Mo., plant of Swift & Company, holds regular shoots at its trap north of the plant. With 85 members, it is said to be one of the largest private gun clubs in Missouri. Prizes such as hams,

shells and bacon are awarded weekly for outstanding marksmanship. Walter Parker, plant manager, and W. K. Kopp, plant superintendent, are among those who have been given lifetime membership for encouraging and cooperating with the club.

Max J. Salzman, well known throughout the packing industry and natural casing field, has reentered the casing trade as head of his own company. The new concern will operate under the name of Max Salzman, Inc., and has headquarters at 1310 W. 46th st., Chicago. Hog and sheep casings will be handled, with major emphasis being placed on the cleaning of hog products.

Farris & Co., meat packing firm at Jacksonville, Fla., lost about two acres of stock sheds on April 18 when fire, originating in an adjoining lumber yard, spread to its property. A number of cattle and hogs died in the blaze.

An 8 per cent increase in all hourly and piece work rates for male and female employees of the Memphis Packing Co., Memphis, Tenn., was announced this week by M. F. Strauss, general manager. The increase was effective on April 21.

Frank J. Sears of Armour and Company was elected a director of the Credit Men's Association of Eastern Pennsylvania at its forty-sixth annual meeting on April 24 at the Bellevue-Stratford hotel, Philadelphia.

John Ireland Van Iderstine, wholesale meat distributor of Wortendyke, N. J., died on April 25 in the Passaic general hospital after an illness of two weeks. He was 49 years old.

Sale of the Kaw Packing & Provision Co., Topeka, Kans., was announced on April 18 with the filing of a charter application for a new corporation capitalized at \$200,000. The company will continue to process and pack meat at the plant, 400 E. Crane st., and hopes to expand its operations. New incorporators include Dr. Albert Kusher, Topeka, president of the former concern; Cyrus Crane, Kansas City, Mo.; James M. Brier, jr., Topeka; J. Glen Davis, savings and loan association executive at Topeka, and Earl E. Shell, head of a local investment company. The plant employs about 50 persons.

Robert A. Vollwerth, Marquette, Mich., vice president of Arctic Meat Packers, has been vacationing recently in California.

E. A. Norcott, a representative of Swift & Company, spoke at a weekly meeting of the Staten Island, N. Y., Lions Club. "The Doctor's Daughter," a film illustrating the dangers of excessive dieting, was shown at the meeting.

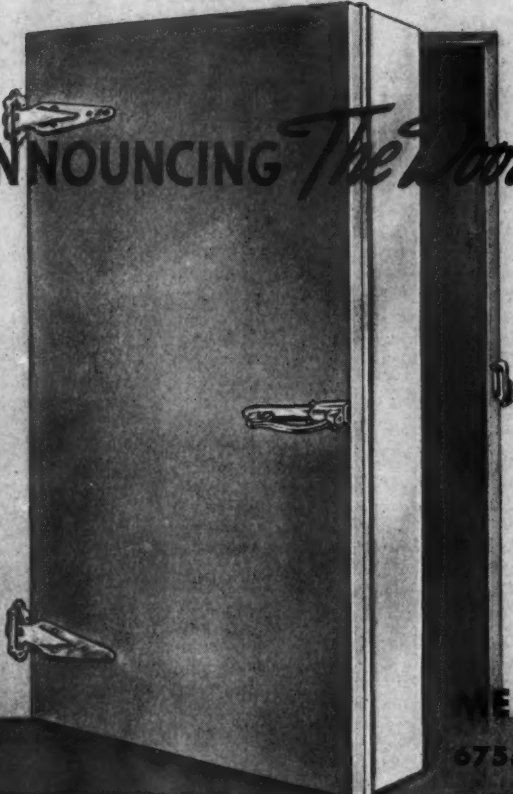
Frank W. Currier, formerly manager of the beef and pork department of the Cudahy Packing Co. at Providence, R. I., has joined the staff of D. A. Bell, Boston broker of packinghouse products.

The Breakfast Club program, sponsored three times weekly by Swift & Company over the Blue network of the National Broadcasting Company, was

(Continued on page 43.)

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# Calculating Refrigeration Load for Chilling Product

**M**ETHODS of calculating the amount of heat transmitted through chill room walls, ceilings and floors and determining the refrigeration required to remove the heat entering a room through these areas, were described in THE NATIONAL PROVISIONER of April 26.

A number of subscribers have commented on this article and have asked for a similar article describing methods of calculating the refrigeration required to chill carcasses and hold them in the sales cooler.

When the first article was written it was planned that it would be followed by stories describing the calculation of other refrigerating loads in the meat packing plant. The product chilling load had been chosen as the subject for the second article of the series. Before discussing this subject, however, it is advisable to describe "specific heat" and "latent heat," since these characteristics of a product have a bearing on the problem of determining the refrigeration required to reduce carcass temperatures.

## Specific Heat Defined

Specific heat of any material is the ratio of the heat required to raise the temperature of a unit weight of that substance 1 deg. F., and the quantity of heat required to increase the temperature of 1 lb. of water 1 deg. F. The specific heat of water is 1. In other words, 1 B.t.u. is required to raise the temperature of 1 lb. of water 1 deg. F. Specific heat of lean beef is .77, which means that .77 B.t.u. is required to raise the temperature of 1 lb. of beef 1 deg. F. Specific heat of fat pork is .51 B.t.u.

Latent heat is that quantity of heat which must be communicated to a body in a given state to change it into another state without changing its temperature. For example, water at 32 degs. F. changes to ice at 32 degs. F. During this change of state, 144 B.t.u. of latent heat are removed from each pound of water frozen. This heat cannot be measured by a thermometer. Conversely, when ice at 32 degs. F. melts to water at 32 degs. F., 144 B.t.u. are added to each pound of water resulting from the change. Latent heat is involved when water vapor is condensed to a liquid, or when the liquid passes into a vapor state.

If 60,000 lbs. of carcass beef is placed in a chill room, how much refrigeration will be required to reduce the temperature of the meat from 96 degs. F. to 35 degs. F.?

The refrigeration required to reduce the carcass temperature is known as "product load." This is only a part of the refrigerating load originating in the

chill room and imposed on the ammonia compressor during the chilling period. Other parts of the load result from the heat loss through walls, floor and ceiling, referred to previously, and the heat entering the room when doors are opened, as well as that generated by electric lights, unit cooler motors and workers. Only the product refrigeration load will be discussed and calculated in this article.

## Shrink and Refrigeration

When considering the chilling of beef carcasses, the engineer may wish to bear in mind that there is a weight shrinkage of 2 to 2½ per cent during the chilling period, and to determine what effect, if any, this evaporation of carcass moisture has on the calculation of the refrigerating load.

Shrinkage occurs during all the chilling period. The rate of evaporation of moisture from the meat is greater, however, when the temperature of the carcass is highest—during the first few hours it is in the chill room. Evaporation requires a change from a liquid to a vapor; this vapor mixes with the air of the chill room.

It was stated earlier in this article that latent heat enters the picture when there is a change of state. What actually occurs when a carcass shrinks in the chill room is that heat is extracted

from the carcass during the evaporation process and is taken up by the water vapor. This heat extracted from the carcass is separate from that removed due to the lower temperature of the chill room. The process of heat extraction by evaporation is commonly referred to as evaporative cooling.

If the effect of shrinkage ended at this point there would be a definite gain, insofar as less work would be required from the compressor. However, the water vapor extracted from the carcass is condensed and becomes a liquid when it comes in contact with the direct expansion pipes or the cold brine spray in the unit cooler. This also involves a change of state and again latent heat is a factor, but in this case the heat extracted from the carcass and held in the water vapor is given up to the refrigerant and must be disposed of by the refrigeration system in the same manner as other heat taken from the chill room.

## Some Ignore This Factor

Some engineers do not consider shrink and its effect when determining the product chilling load on the compressor. What is gained by evaporative cooling is later offset when the latent heat resulting from the condensation of the water vapor must be disposed of.

The following formula is used to determine the amount of refrigeration required to cool 60,000 lbs. of carcass beef from 96 to 35 degs. F.:

$$B.t.u. = sw(t_1 - t)$$

in which  $s$  is specific heat of beef;  $w$  is weight of the carcasses;  $t_1$  is temperature of carcasses when they enter chill room, and  $t$  is temperature to which the carcasses are chilled.

Substituting the proper quantities in this formula, we have:

$$B.t.u. = .77 \times 60,000(96 - 35) = 2,956,800.$$

There are 288,000 B.t.u. in a ton of refrigeration. The refrigeration load, therefore, is 2,956,800 divided by 288,000, or 10.25 tons.

## Greatest Load at Start

The foregoing calculations have been made on a 24-hour basis, as are all calculations of a similar nature. Extraction of heat from carcasses in a chill room does not proceed at a uniform rate, being greater during the first few hours of the chilling period and gradually tapering off until it is quite small during the last few hours of the operation. Greater refrigerating machine capacity is required during the earlier hours of chilling and less capacity during the later hours.

The engineer adjusts his calculations by determining the percentage of heat removed from the carcasses during the peak hours, and providing sufficient refrigerating capacity to handle the peak load efficiently. These calculations are easily made when it is remembered that 12,000 B.t.u. per hour (288,000 B.t.u. divided by 24 hours) equal 1 ton of refrigeration.

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## Army Buys 5,000,000 lbs. Meat at Chicago Depot

Bids for more than 5,000,000 lbs. of ham, bacon and canned meats were accepted this week by the U. S. Army Chicago Quartermaster's depot, 1819 W. Pershing rd., Chicago, Ill. In addition to these products, the Quartermaster's depot also announced the purchase of 571,440 28-oz. cans of meat and vegetable stew for use in army camps throughout the country.

Volume of meat purchased at the Chicago depot this week was the largest ever bought during any one week for army consumption. The order included awards of 1,000,000 lbs. each for the new proposed "Defense" type ham and bacon. Other bids called for 300,024 lbs. of sliced dried beef, 850,032 lbs. spiced luncheon meat, 780,000 lbs. pork sausage, and 1,300,500 lbs. of Vienna sausage, all to be packed in cans according to specifications. Excluding the meat and vegetable stew, the total amount of meat purchased during the week was 5,230,556 lbs.

## CANNED MEATS GAIN FAVOR

"Canned meats are quality and convenient items geared to the tempo of modern living," Armour and Company observes in reminding retailers that the approach of warm weather brings seasonal changes in consumer tastes. "They are in almost as important a position as coffee and sugar; they have become more and more accepted by the modern housewife as an essential part of the food she serves her family and guests."

The temporary summer swing away from fresh and smoked meats is a normal seasonal decline, the company points out, "inasmuch as housewives want to spend more and more time out-of-doors and away from warm kitchens. Wise dealers will compensate seasonal declines by capitalizing upon the intensive summer canned meat promotion of national advertisers in the food field."

## BAI ON HOT-SMOKED HAM

While agreeing to permit inspected meat plants to supply the U. S. Army with smoked hams which, although not treated to destroy trichinae, are prepared by methods which include smoking at internal temperatures higher than those acceptable for such meats prepared for commercial distribution (because the cut surfaces have a more or less cooked appearance), the bureau has pointed out that its regulations are not relaxed for regular meats. "This action," says the bureau in Circular Letter No. 2307, "should not be construed as permitting distribution in commercial channels of meats which are required to be treated by one of the prescribed methods for destroying any trichinae which may be present unless and until such products are so treated."

## ROTO-CUT NO. 42 goes to Agar Packing & Provision Corp.

of Chicago



Recently The Globe Company installed a large size ROTO-CUT in this plant to prove that the machine would be a profitable investment. After using the ROTO-CUT in their full line of sausage and canned meat manufacturing, Agar accepted the ROTO-CUT!

An installation like this warrants your investigation of the ROTO-CUT when considering equipment!

If 42 ROTO-CUTS have found a place in many plants to increase profits in production of sausage and luncheon meats, you should be able to do likewise. Write today for details on how the 150-250-400 or 650 lb. ROTO-CUT will help you!

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## CANADA'S BACON EXPORTS TO U.K. DECLINE SHARPLY

CANADIAN BACON AND HAM exports in March at 17,480,000 lbs. (practically all to the United Kingdom) fell sharply below the February level of 63,072,000 lbs. and were also considerably smaller than in the corresponding month last year. Bacon and ham exports in the first three months of 1941 totaled 105,324,000 lbs. compared with 84,317,500 lbs. in the same period last year.

While exports so far in 1941 are ahead of 1940, Canadian bacon and ham shipments to the United Kingdom are not proceeding at the rate necessary to fill the country's contract with Great Britain by October 31. Under the bacon agreement of last autumn, Canada agreed to supply the United Kingdom with 425,000,000 lbs. during the year ending October 31, and a month ago the British asked that an additional 28,000,000 lbs. be added to the contract, and that shipments be speeded up.

Canadian shipments to Great Britain during the five months ended March 31 totaled approximately 172,000,000 lbs.; this was about 17,000,000 lbs. under the amount which should have been exported to keep up with the 1941 schedule. It is possible that shortage of shipping space is beginning to affect the volume of Canadian exports to the United Kingdom.

Canadian cattle exports during the first quarter of 1941 numbered about 7,000 head more than in the previous year, totaling 28,517 head compared with 21,985 head a year earlier, according to a report from the Canadian Department of Agriculture Marketing Service. Shipments to the United States were far smaller than the quota eligible to enter at the reduced rate of duty under the Canada-United States trade agreement. The movement represented roughly 45 per cent of the quarterly quota.

Calf exports were almost on a par with 1940, totaling 9,888 head. With the hog market in the United States beginning to show definite improvement, live hogs from Canada began to

move across the line. From January 1 to April 17, 4,929 hogs were exported to the United States, although the total for the first three months was only 606 head.

Canadian exports of livestock and meats during March are shown below.

## GILLETTE BILL HEARINGS

Hearings on the Gillette bill (S 1199) aimed at direct marketing of livestock (see THE NATIONAL PROVISIONER of April 5) will begin soon, according to an announcement by Senator G. M. Gillette, sponsor of the bill and chairman of a three-man Senate agricultural sub-committee named to consider the measure.

Senator Gillette charges that the practice of the large packers—which he hopes to correct through the legislation—is to divide up the producing areas into sections by gentlemen's agreements; then each packer goes into his chosen sector and without competition buys up all prime stock. The unbought, less-valuable stock then finds its way into the general markets and serves to set the price at a sub-standard level.

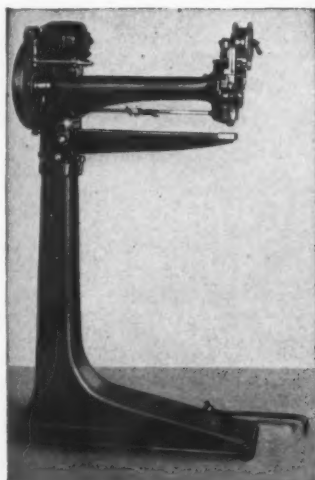
Hearings on the measure are expected to be extended, Senator Gillette said, in view of the many producers' representatives who have signified their intention to appear, and the expressed opposition of the packers.

## CANADIAN MEAT AND LIVESTOCK EXPORTS IN MARCH

	March 1941	March 1940	3 mos. 1941	3 mos. 1940
Cattle, no. ....	6,624	10,017	28,517	21,985
Calves, no. ....	2,617	3,184	9,888	10,008
Hogs, no. ....	26	5	606	10
Sheep, no. ....	141	43	500	187
Beef, lbs. ....	297,300	219,300	951,800	614,500
Bacon and hams, lbs. ....	17,479,600	20,449,500	105,324,100	84,317,500
Pork, lbs. ....	1,870,000	319,600	4,949,300	1,404,500
Mutton and lamb, lbs. ....	18,300	9,000	49,500	24,300
Canned meats, lbs. ....	19,428	1,105,941	54,851	5,572,770
Lard, lbs. ....	73,200	32,100	293,600	597,900

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# Exports of Lard and Beef Imports Gain During March

EXPORTS of lard increased 10 million lbs. in March over the February level, but exports of pork continued small. Lard exports reached 24,328,737 lbs. during the month compared with 14,829,911 lbs. in February and 20,654,210 lbs. in March, 1940. A large proportion of February lard shipments went to Mexico and Cuba, although Russia and Japan together received over 5 million lbs. Breakdown by countries is not available for March exports.

March pork exports dropped to 2,418,058 lbs., which was under February volume but a little above the January level. Total meat exports in March were 3,930,054 lbs. compared with 6,026,905 lbs. in March, 1940.

Meat imports in March totaled 10,951,078 lbs., or nearly double the volume of a year earlier. Beef and veal imports in March amounted to 9,263,111 lbs. (about two-thirds canned beef) against 5,087,366 lbs. in March, 1940. Imports of fresh and frozen beef (most of which came from Cuba) totaled 3,320,717 lbs. in March compared with 2,761,256 lbs. in February and only 200,691 lbs. in March, 1940.

Importation of Cuban beef has been a new element in the meat trade in recent months. Shipments have been coming to New York regularly, mostly chilled and frozen quarters, at the rate of 400,000 to 600,000 lbs. weekly. Most of the meat is only fair quality and sells

in competition with domestic boned product.

Total meat exports during the first quarter of 1941 shrank to 11 million lbs. compared with 65 million lbs. in 1940 and 31 million lbs. two years earlier. Meat imports during the first three months of 1941 increased to 31 million lbs. against 22 million lbs. a year earlier.

Total meat exports during the first quarter of 1941, 1940 and 1939:

	IMPORTS		
	3 mos. 1941	3 mos. 1940	3 mos. 1939
Total beef and veal	27,083,568	20,621,233	14,255,608
Total pork	4,342,360	1,765,333	12,856,121
Total imports	31,425,928	22,386,566	27,111,729
	EXPORTS		
	3 mos. 1941	3 mos. 1940	3 mos. 1939
Total beef and veal	3,593,773	4,416,568	2,988,775
Total pork	7,466,892	60,971,496	27,552,998
Total exports	11,060,665	65,388,064	30,541,773
Lard exports	52,824,918	73,775,453	75,161,292

While exports of meat products may increase in 1941, especially canned meats, cured pork and lard, so far only lard has shown any upturn. Larger supplies of these products will be needed by Great Britain and other European countries for several years to come. However, the volume and kind of products shipped in the immediate future will depend to a considerable extent upon available shipping space.

Export and import trade in meats and

lard in March and comparable periods:

FOREIGN TRADE IN MEATS AND LARD			
IMPORTS			
	Mar., 1941 lbs.	Feb., 1941 lbs.	Mar., 1940 lbs.
<b>Beef and Veal—</b>			
Beef, fresh	3,320,717	2,761,256	200,691
Veal, fresh	13,698	23,636	20,362
Beef and veal, pickled or cured	3,304	248,303	109,353
Beef canned	5,925,392	6,241,886	4,756,960
Total beef and veal	9,263,111	9,275,081	5,087,366
<b>Pork—</b>			
Pork, fresh	1,500,131	1,455,214	143,577
Ham, shoulders and bacon	113,823	136,484	304,969
Pork, pickled, salted and other	74,013	21,149	114,539
Total pork	1,687,967	1,612,847	563,085
EXPORTS			
	Mar., 1941 lbs.	Feb., 1941 lbs.	Mar., 1940 lbs.
<b>Beef and Veal—</b>			
Beef and veal, fresh	609,153	395,057	626,752
Beef, cured	787,893	355,879	651,220
Beef, canned	64,950	27,973	47,016
Total beef and veal	1,511,996	1,078,909	1,324,988
<b>Pork—</b>			
Fresh and frozen	424,381	532,510	1,313,925
Cumberland and Wiltshire sides	108	26,122	.....
Hams and shoulders	582,372	583,704	653,723
Bacon	362,125	326,202	573,550
Pickled	715,061	752,487	1,517,863
Canned	333,411	252,385	642,856
Total pork	2,418,058	2,773,410	4,701,917
<b>Lard</b>	24,328,737	14,829,911	20,654,210
<b>Sausage—</b>			
Sausage	378,331	269,843	351,823
Ingredients	114,942	116,445	270,130

## CHICAGO PROVISION STOCKS

Continuing downward during April, total lard stocks at Chicago on April 30 were 186,702,823 lbs., a decline of more than seven million lbs. from the 194,299,318 lbs. reported on March 31. Lard holdings on April 30 were 4,800,000 lbs. smaller than mid-month stocks.

Stocks of provisions at Chicago at the close of trading on April 30:

	Apr. 30, 1941	Mar. 31, 1941	Apr. 30, 1940
All barreled pork	15,270	16,813	10,655
P.S. lard <sup>1</sup>	80,325,969	62,582,106	110,789,515
P.S. lard <sup>2</sup>	48,421,679	51,919,882	54,609,712
P.S. lard <sup>3</sup>	49,438,154	72,513,144	7,477,416
Other kinds <sup>4</sup>	8,517,021	7,284,166	6,285,836
Total lard	186,702,823	194,299,318	179,161,979
D.S. cl. bellies contract	5,428,742	4,199,060	4,215,288
D.S. cl. bellies (other)	8,760,917	7,156,470	5,349,094
Total D.S. cl. bellies	14,189,659	11,355,530	9,564,382
D.S. rib bellies <sup>5</sup>	992,333	708,700	952,305
D.S. short fat backs, lbs.	6,101,684	5,662,156	3,090,055
S.P. hams, lbs.	9,111,470	8,966,998	8,210,424
S.P. skd. hams, lbs.	30,313,464	30,078,150	30,051,314
S.P. bellies, lbs.	33,132,913	29,873,538	26,307,075
S.P. picnic	9,959,669	10,968,015	7,956,551
S.P. Boston shldr., lbs.	.....	.....	.....
Other cut of meats, lbs.	11,788,203	10,378,119	8,291,859
Total cut meats, lbs.	115,589,395	108,891,206	94,423,965

<sup>1</sup>Made since Jan. 1, 1941. <sup>2</sup>Oct. 1, 1940, to Jan. 1, 1941. <sup>3</sup>Jan. 1, 1940, to Oct. 1, 1940. <sup>4</sup>Previous to Jan. 1, 1940. <sup>5</sup>Made since Oct. 1, 1940, lbs.

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended on April 26, 1941:

	Week Apr. 26	Previous week	Same week '40
Cured meats, lbs.	18,411,000	23,961,000	18,526,000
Fresh meats, lbs.	48,175,000	62,496,000	61,516,000
Lard, lbs.	6,581,000	7,308,000	3,871,000

## LIGHT AND MEDIUM HOGS CUT OUT BETTER

Cutting profits on light and medium butchers increased this week at Chicago while the loss on heavy butchers was larger than a week earlier. Reductions of 17c and 12c per cwt. in average prices for the light and medium weight hogs, combined with revisions in handling and overhead charges, more than offset the declines in total product values. Heavy butchers were less affected by the drop in hog prices and product from these hogs was discounted considerably.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—			
	Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive		Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	14.00	19.0	\$2.66	13.80	19.0	\$2.62	13.70	18.3	\$2.52		
Picnics	5.70	12.6	.72	5.50	12.5	.69	5.40	12.6	.68		
Boston butts	4.00	15.5	.62	4.00	15.0	.60	4.00	14.5	.58		
Loins (blade in)	9.90	15.6	1.54	9.70	14.9	1.45	9.60	14.3	1.37		
Bellies, S. P.	11.00	16.1	1.77	9.70	16.1	1.56	8.00	13.7	1.10		
Bellies, D. S.	.....	.....	.....	2.00	10.2	.20	4.00	10.1	.40		
Fat backs	1.00	4.8	.05	3.00	5.0	.15	4.20	5.5	.23		
Plates and jowls	2.80	5.7	.16	3.00	5.7	.17	3.30	5.7	.19		
Raw leaf	2.10	7.5	.16	2.20	7.5	.17	2.00	7.5	.15		
P. S. lard, rend. wt.	12.40	7.8	.97	11.30	7.8	.88	10.50	7.8	.82		
Spareribs	1.60	10.3	.16	1.50	8.0	.12	1.50	7.0	.11		
Trimnings	3.00	8.3	.25	2.80	8.3	.23	2.80	8.3	.23		
Feet, tails, neckbones	2.00	.....	.07	2.00	.....	.07	2.00	.....	.07		
Offal and miscellaneous	.....	.....	.35	.....	.....	.35	.....	.....	.35		
<b>TOTAL YIELD AND VALUE</b>	<b>69.50</b>		<b>\$9.48</b>	<b>70.50</b>		<b>\$9.26</b>	<b>71.00</b>		<b>\$8.80</b>		
Cost of hogs per cwt.	\$8.53			\$8.56			\$8.46				
Condemnation loss	.04			.04			.04				
Handling and overhead	.59			.51			.46				
<b>TOTAL COST PER CWT.</b>	<b>\$9.16</b>			<b>\$9.11</b>			<b>\$8.96</b>				
<b>ALIVE</b>	<b>\$9.16</b>			<b>\$9.11</b>			<b>\$8.96</b>				
<b>TOTAL VALUE</b>	<b>9.48</b>			<b>9.26</b>			<b>8.80</b>				
Loss per cwt.	.....			.....			.16				
Loss last week	.....			.....			.08				
Profit per cwt.	.32			.15			.....				
Profit last week	.19			.10			.....				

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., May 1, 1941

REGULAR HAMS	
Green	*S.P.
8-10	20 1/4
10-12	20
12-14	19 1/2
14-16	19 1/2
10-16 range	19

BOILING HAMS	
Green	*S.P.
16-18	19 1/2
18-20	19 1/2
20-22	18 3/4
16-20 range	18 3/4 @ 18 1/2
16-22 range	18 3/4

SKINNED HAMS	
Green	*S.P.
10-12	20 1/4
12-14	20
14-16	20 1/4
16-18	19 1/4
18-20	18 3/4
20-22	18 3/4
22-24	18 1/4
24-26	17 3/4
26-28	17 1/4
25/up, No. 2's inc.	17 1/2

PICNICS	
Green	*S.P.
4-6	13
6-8	12 3/4
8-10	12 3/4 @ 13
10-12	12 3/4 @ 13
12-14	12 3/4 @ 13
8/up, No. 2's inc.	12 3/4 @ 13
Short shank 3/4-1/2 c. over.	

GREEN AMERICAN BELLIES	
18-20	12m
20-25	11 1/2n

BELLIES	
(Square Cut Seedless)	
Green	*D.C.
6-8	16 1/2
8-10	17
10-12	16 1/2
12-14	15 1/2
14-16	15 1/2
16-18	14 1/2

\*Quotations represent No. 1 new cure.

D. S. BELLIES	
Clear	Rib
16-18	11 1/4n
18-20	10 1/4
20-25	10 1/4
25-30	10 1/4
30-35	10 1/4
35-40	10 1/4
40-50	9 1/4

D.S. FAT BACKS	
6-8	5 1/2
8-10	6
10-12	6
12-14	6 1/4
14-16	6 1/4
16-18	7
18-20	7 1/2
20-25	8

OTHER D. S. MEATS	
Regular plates	6-8
Clear plates	4-6
D. S. Jowl butts	6
S. P. Jowls	6
Green square jowls	8
Green rough jowls	6

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, April 26	8.72 1/2n	7.87 1/2n	8.00n
Monday, April 28	8.62 1/2b	7.80	7.87 1/2n
Tuesday, April 29	8.60n	7.80n	7.87 1/2n
Wednesday, April 30	8.57 1/2	7.77 1/2	8.00n
Thursday, May 1	8.65b	7.82 1/2b	8.00n
Friday, May 2	8.72 1/2n	7.90b	8.00n

Packers' Wholesale Prices	
Refined lard, tierces, f.o.b. Chgo.	9.75
Kettle rend., tierces, f.o.b. Chgo.	10.25
Leaf, kettle rend., tierces, f.o.b. Chgo.	10.25
Neutral, tierces, f.o.b. Chicago	10.00
Shortening, tierces, c.a.f.	11.50

Havana, Cuba Pure Lard Price	
Wednesday, April 30	13.02 1/2

## FUTURE PRICES

SATURDAY, APRIL 26, 1941

	Open	High	Low	Close
LARD:				
May	8.72 1/2	8.72 1/2	8.70	8.70b
July	8.95	8.95	8.87 1/2	8.87 1/2b
Sept.	9.12 1/2	9.12 1/2	9.07 1/2	9.10ax
Oct.	9.20	9.20	9.17 1/2	9.17 1/2b
Sales: May 3; July 6; Sept. 38; Oct. 6; total, 53 sales.				
Open interest: May 256; July 587; Sept. 1,655; Oct. 182; total, 2,680 lots.				
CLEAR BELLIES:				
May				11.00ax
July				11.75ax
Sept.				12.25n
Oct.				12.60n

MONDAY, APRIL 28, 1941

LARD:				
May	8.57 1/2	8.67 1/2	8.55	8.62 1/2b
July	8.80	8.90	8.77 1/2	8.82 1/2ax
Sept.	9.00-8.95	9.07 1/2	8.95	9.02 1/2-00
Oct.	9.07 1/2	9.15	9.05	9.10
Sales: May 46; July 26; Sept. 91; Oct. 4; total, 167 sales.				
Open interest: May 218; July 589; Sept. 1,724; Oct. 185; total, 2,716 lots.				
CLEAR BELLIES:				
May				11.00ax
July	11.50			11.50
Sept.				11.15ax
Oct.				12.50ax

TUESDAY, APRIL 29, 1941

LARD:				
May	8.55	8.62 1/2	8.55	8.57 1/2
July	8.75	8.82 1/2	8.75	8.80
Sept.	8.97 1/2	9.02 1/2	8.95	8.97 1/2
Oct.	9.05	9.10	9.05	9.05b
Sales: May 29; July 27; Sept. 104; Oct. 32; total, 192 sales.				
Open interest: May 209; July 593; Sept. 1,755; Oct. 193; total, 2,752 lots.				
CLEAR BELLIES:				
May	10.75			10.75
July				11.40n
Sept.				12.10ax
Oct.				12.50ax

WEDNESDAY, APRIL 30, 1941

LARD:				
May	8.65	8.65	8.52 1/2	8.52 1/2b
July	8.87 1/2	8.87 1/2	8.75	8.77 1/2ax
Sept.	9.02 1/2-05	9.07 1/2	8.95	8.95b
Oct.	9.15	9.15	9.02 1/2	9.02 1/2b
Sales: May 54; July 49; Sept. 100; Oct. 28; total, 231 sales.				
Open interest: May 207; July 619; Sept. 1,788; Oct. 209; total, 2,823 lots.				
CLEAR BELLIES:				
May				10.75n
July				11.40n
Sept.				12.10n
Oct.				12.50n

THURSDAY, MAY 1, 1941

LARD:				
May	8.60	8.65	8.60	8.65ax
July	8.82 1/2	8.87 1/2	8.82 1/2	8.85b
Sept.	9.02 1/2	9.05	9.00	9.05ax
Oct.	9.10	9.15	9.10	9.12 1/2
Sales: May, 11; July, 15; Sept., 64; Oct., 10; total 100 sales.				
Open interest: May, 30; July, 627; Sept., 1,807; Oct., 210; total 2,674 lots.				
CLEAR BELLIES:				
May				10.75n
July				11.40n
Sept.				12.10n
Oct.				12.50n

FRIDAY, MAY 2, 1941

LARD—				
May	8.72 1/2	8.75	8.72 1/2	8.72 1/2ax
July	8.95-97 1/2	8.97 1/2	8.92 1/2	8.92 1/2b
Sept.	9.17 1/2-20	9.20	9.12 1/2	9.12 1/2b
Oct.	9.25	9.25	9.22 1/2	9.22 1/2ax
CLEAR BELLIES—				
May				10.75n
July				11.40n
Sept.				12.10n
Oct.				12.50n

Key: b—bid; ax—Asked; n—nominal.

## MARCH MEAT CONSUMPTION

Federally inspected meats available for consumption in March, 1941:

	Total Consumption, lbs.	Per Capita lbs.
BEEF AND VEAL		
March, 1941	464,831,000	3.50
March, 1940	425,409,000	3.23
3 mos., 1941	1,396,797,000	10.52
3 mos., 1940	1,330,902,000	10.11

PORK (INC. LARD)	
March, 1941	693,015,000
March, 1940	651,337,000
3 mos., 1941	1,949,610,000
3 mos., 1940	1,948,575,000

LAMB AND MUTTON	
March, 1941	62,465,000
March, 1940	54,871,000
3 mos., 1941	193,782,000
3 mos., 1940	178,383,000

TOTAL	
March, 1941	1,220,311,000
March, 1940	1,131,617,000
3 mos., 1941	3,540,189,000
3 mos., 1940	3,457,860,000

LARD	
March, 1941	111,926,000
March, 1940	97,408,000
3 mos., 1941	347,407,000
3 mos., 1940	269,126,000

## MEAT IMPORTS AT NEW YORK

Imports for the period April 17 to April 23, inclusive, at New York:

Point of origin	Commodity	Amount lbs.
Argentina	Canned corned beef	229,453
	Canned roast beef	15,668
	Canned brisket beef	6,000
	Tinned beef extract	5,000
Canada	Smoked back bacon	4,586
	Smoked belly bacon	260
	Pork sausage	97,408,000
	Fresh chilled pork	1,198
	Fresh chilled ham	48,983
	Cooked ham in tins	52,053
	Cooked picnics in tins	5,459
	Fresh pork shoulders	10,944
	Fresh skinless ham	41,649
	Fresh ham	69,232
	Fresh pork loins	779
	Fresh pork tenderloins	1,920
	Fresh pork butts	5,282
	Fresh pork blade meat	690
	Fresh pork trimmings	9,600
	Fresh pork ribs	636
	Fresh pork spareribs	2,050
	Fresh pork bellies	978
	Frozen ham	300
	Frozen calf livers	481
	Frozen cow livers	4,900
	Fresh chilled calf livers	14,889
	Fresh frozen beef tongues	4,308
Cuba	1,798 quarters fresh chilled beef	265,893
	Fresh chilled beef cuts	86,775
	Fresh frozen beef cuts	13,961
	Fresh frozen beef livers	650
	Beef tenderloins	391
	Fresh frozen beef tongues	1,995
England	Meat paste in jars	68
Paraguay	Canned corned beef	60,300

## LARD YIELD AND PRODUCTION

Average yield of lard per 100 pounds live weight during March, 1941, was 14.01 lbs., compared with 13.33 lbs. in February, 1941, and 14.16 lbs. in March, 1940.

Production, estimated on the basis of number of hogs slaughtered under federal inspection during the month, totaled 130,029,000 lbs. in March, 1941; 117,714,000 lbs. in February, and 130,199,000 lbs. in March, 1940. Lard rendered during March, 1941, includes 12,829,000 lbs. of pork fat.

Watch classified page for bargains.

The National Provisioner—May 3, 1941

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

Carcass Beef		Cor. week,	
Week ended		1940	
April 30, 1941		per lb.	
Prime native steers—	19 @ 19 1/2	18 1/2 @ 18 3/4	
400-600	19 @ 19 1/2	18 @ 18 1/2	
600-800	19 @ 19 1/2	18 @ 18 1/2	
800-1000	20	18 @ 18 1/2	
Good native steers—			
400-600	17	17 1/2 @ 18	
600-800	17	16 1/2 @ 17 1/2	
800-1000	17	16 1/2 @ 17 1/2	
Medium steers—			
400-600	16 1/2	16 1/2 @ 17	
600-800	16	16 @ 16 1/2	
800-1000	15 1/2 @ 16 1/2	16 @ 16 1/2	
Heifers, good, 400-600	16 1/2	16 1/2 @ 17 1/2	
Cows, 400-600	13 @ 13 1/2	12 1/2 @ 13 1/2	
Hind quarters, choice	24	22 @ 23	
Fore quarters, choice	15	14 @ 14 1/2	

### Beef Cuts

Steer loins, choice, 60/65	35	unquoted
Steer loins, No. 1	29	32
Steer loins, No. 2	26	18
Steer short loins, choice, 30/35-40	33	unquoted
Steer short loins, No. 1	33	40
Steer short loins, No. 2	28	36
Steer loin ends (hips)	25	23
Steer loin ends, No. 2	23	19
Cow loins	18	23
Cow short loins	19	25
Cow loin ends (hips)	18	18
Steer ribs, choice, 30/40	25	unquoted
Steer ribs, No. 1	22	21
Steer ribs, No. 2	19	20
Cow ribs, No. 1	15	15
Cow ribs, No. 2	13 1/2	13
Steer rounds, choice, 80/100	22	unquoted
Steer rounds, No. 1	20	18
Steer rounds, No. 2	19 1/2	17 1/2
Steer chuck, choice, 80/100	16	unquoted
Steer chucks, No. 1	15 1/2	13 1/2
Steer chucks, No. 2	14 1/2	13 1/2
Cow rounds	16	15 1/2
Cow chucks	12	12
Steer plates	10 1/2	8
Medium plates	10	8
Briskets No. 1	13 1/2	13
Cow navel ends	9 1/2	8 1/2
Steer navel ends	8	6 1/2
Fore shanks	9	9
Hind shanks	7	7
Strip loins, No. 1 bbls.	65	62
Steer butts, No. 1	27	27
Steer butts, No. 2	27	27
Beef tenderloins, No. 1	65	65
Beef tenderloins, No. 2	65	60
Rump butts	25	17
Flank steaks	21	17
Shoulder clods	17 1/2	16
Hanging tenderloins	16	17
Insides, green, 12@18 range	20	18
Outsides, green, 8 lbs. up	18	16 1/2
Kanekles, green, 8 lbs. up	19 1/2	17 1/2

### Beef Products

Brains	6	6
Hearts	11	8
Tongues	18	18
Sweetbreads	15	17
Ox-tail	10	10
Fresh tripe, plain	5	10
Fresh tripe, H. O	10	11 1/2
Livers	24	20
Kidneys	8	9

### Veal

Choice carcass	17	16 @ 17
Good carcass	16	15 @ 16
Good saddles	13	12
Good racks	12	10 @ 11
Medium racks	12	

### Veal Products

Brains, each	10	10
Sweetbreads	31	32
Calf livers	53	45

### Lamb

Choice lambs	19	20
Medium lambs	18	18
Choice saddles	22	24
Medium saddles	21	23
Choice fores	16	15
Medium fores	16	15
Lamb fries	28	32
Lamb tongues	17	17
Lamb kidneys	15	15

### Mutton

Heavy sheep	9	10
Light sheep	11	14
Heavy saddles	13	13
Light saddles	11	8
Heavy fores	7	7
Mutton legs	9	10
Mutton loins	17	20
Mutton loins	11	5
Mutton stew	7	9
Sheep tongues	11	10
Sheep heads, each	11	11

### Fresh Pork and Pork Products

Pork loins, 8-10 lbs. av.	17	16 1/2
Picnics	14	10
Skinned shoulders	14	11
Tenderloins	30	32
Spareribs	12	10
Back fat	8	6
Boston butts	16	13 1/2
Boneless butts, cellar		
trim, 2@4	22	14
Hocks	10	9
Tails	7	5
Neck bones	3	4
Slip bones	8	9
Blade bones	10	9
Legs feet	3 1/2	4
Kidneys, per lb.	4	4
Livers	8	7
Brains	8	7
Ears	4	4
Snouts	4 1/2	4
Heads	6	6
Chitterlings	6	7 1/2

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14@16 lbs.	23	@ 24
parchment paper		
Fancy skinned hams, 14@16 lbs.	24	@ 25 1/2
parchment paper		
Standard reg. hams, 14@16 lbs.	22	@ 23
Picnics, 4@8 lbs., short shank, plain	16 1/2	@ 17 1/2
Picnics, 4@8 lbs., long shank, plain	15	@ 16
Fancy bacon, 6@8 lbs., plain	24 1/2	@ 25
Standard bacon, 6@8 lbs., plain	21 1/2	@ 22 1/2
No. 1 beef sets, smoked	30 1/2	@ 37 1/2
Insides, 8@12 lbs.	34	@ 35
Outsides, 8@9 lbs.	34	@ 35
Knuckles, 5@9 lbs.	34	@ 35
Cooked hams, choice, skin on, fattened	37 1/2	
Cooked hams, choice, skinless, fattened	41	
Cooked picnics, skin on, fattened	28 1/2	
Cooked picnics, skinned, fattened	29 1/2	

### VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	24.50
Honeycomb tripe, 200-lb. bbl.	27.00
Pocket honeycomb tripe, 200-lb. bbl.	30.50

### BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$15.50
50-100 pieces	15.00
100-125 pieces	14.00
Clear plate pork	14.00
Bean pork	16.00
Brisket pork	21.00
Plate beef	21.00
Extra plate beef	21.50

### SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	8 1/2 @ 9 1/2
Special lean pork trimmings 85%	18 1/2 @ 18 1/2
Extra lean pork trimmings 95%	20 @ 20 1/2
Pork cheek meat (trimmed)	13
Pork hearts	10 1/2
Pork livers	15 1/2 @ 16
Native boneless bull meat	15 1/2 @ 16
Boneless chuck	15 1/2
Shank meat	14 1/2 @ 14 1/2
Beef trimmings	14 1/2
Dressed canners, 350 lbs. and up	11 1/2
Dressed canner cwt.	37
Dr. bologna bulls, 600 lbs. and up	12 1/2
Tongues, No. 1 canner trim.	12

### DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	27 1/2
Country style sausage, fresh in bulk	23
Country style sausage, smoked	27
Frankfurters, in sheep casings	26 1/2
Frankfurters, in hog casings	26
Skinless frankfurters	24 1/2
Bologna in beef middles, choice	21
Liver sausage in beef rounds	18
Liver sausage in hog bungs	20
Smoked liver sausage in hog bungs	24 1/2
Head cheese	16 1/2
New England luncheon specialty	25 1/2
Minced luncheon specialty, choice	22 1/2
Tongue & blood	20 1/2
Blood sausage	19 1/2
Souse	17
Polish sausage	25 1/2

### DRY SAUSAGE

Cervelat, choice, in hog bungs	40
Thuringer	24
Farmer	32
Holsteiner	32
B. C. salami, choice	37
Milano, salami, choice in hog bungs	35 1/2
B. C. salami, new condition	24
Frisses, choice, in hog middles	35 1/2
Genoa style salami, choice	43
Pepperoni	35
Mortadella, new conditions	29 1/2
Capicola	46 1/2
Italian style hams	34
Virginia hams	43

### CURING MATERIALS

	Uwt.
Nitrite of soda (Chgo. w'ase. stock).	
In 400-lb. bbls., delivered	\$ 8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated	8.00
Small crystals	9.00
Medium crystals	9.25
Large crystals	10.00
Pure rfd. gran. nitrate of soda	2.90
Pure rfd. powdered nitrate of soda	5.90
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated	7.20
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	3.35
Standard gran., f.o.b. refiners (2%)	5.10
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%	4.80
Dextrose, in car lots, per cwt. (cotton)	4.22
In paper bags	4.17

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack	15
Domestic rounds, 140 pack	30
Export rounds, wide	40
Export rounds, medium	22
Export rounds, narrow	28
No. 1 weasands	07
No. 2 weasands	04
No. 1 bungs	13
No. 2 bungs	08
Middles, regular	50
Middles, select, wide, 2 1/2 in.	60
Middles, select, extra, 2 1/2 in. & up	90
Dried or salted bladders	
12-15 in. wide, flat	1.00
10-12 in. wide, flat	65
8-10 in. wide, flat	35
6-8 in. wide, flat	25
Pork casings:	
Narrow, per 100 yds.	1.50
Narrow, special, per 100 yds.	1.85
Medium, regular	1.15
English, medium	1.00
Wide, per 100 yds.	1.00
Extra wide, per 100 yds.	50
Export bungs	14
Large prime bungs	12
Small prime bungs	08 1/2
Middles, per set	17

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole Ground
Allspice, prime	36 1/2 41 1/2
Resifted	38 1/2 44 1/2
Chili pepper	27
Powder	26
Cloves Ambony	27 1/2 32 1/2
Zanzibar	25
Ginger, Jamaica	18
African	13
Mace, Fancy Banda	59
East India	52
East & West India Blend	56
Mustard flour, fancy	34
No. 1	21
Nutmeg, fancy Banda	21
East India	17
East & West India Blend	19
Paprika Spanish	47
Pepper, Cayenne	35
Red No. 1	26
Black Malabar	10
Black Lampung	9 1/2 11 1/2
Pepper, white Singapore	14
Pepper, white	18
Packers	14 1/2 14 1/2

### SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	72	83
Celery seed, French	63	75
Coriander seed	20 1/2	26 1/2
Coriander Morocco bleached	12	
Coriander Morocco natural No. 1	10	12 1/2
Mustard seed, fancy yellow	26	
American	17	
Marjoram French	63	74
Sage	12	16
Oregano	1.30	1.00

(Continued on page 30.)

### PURE VINEGARS

A. P. CALLAHAN & COMPANY

207 SOUTH LA SALLE STREET

CHICAGO, ILL.



# MARKET PRICES

## New York

### DRESSED BEEF

#### City Dressed

Choice, native, heavy.....	20	@22
Choice, native, light.....	20	@22
Native, common to fair.....	16	@17
<b>Western Dressed Beef</b>		
Native steers, good, 600@800 lbs.....	16	@17½
Native choice yearlings, 440@600 lbs.....	18	@18½
Good to choice heifers.....	17	@18
Good to choice cows.....	17	@18½
Common to fair cows.....	13	@13½
Fresh bologna bulls.....	13½	@14

### BEEF CUTS

	Western	City
No. 1 ribs.....	25 @26	26 @27
No. 2 ribs.....	23 @24	24 @25
No. 3 ribs.....	23 @24	23 @24
No. 1 loins.....	25 @26	31 @35
No. 2 loins.....	24 @25	27 @30
No. 3 loins.....	22 @23	21 @24
No. 1 hinds and ribs.....	23 @24	24 @26
No. 2 hinds and ribs.....	21 @22	22 @23
No. 1 rounds.....	17 @18	18 @19
No. 2 rounds.....	16 @17	17 @17½
No. 3 rounds.....	15 @16	16 @16½
No. 1 chucks.....	16 @17	18 @18
No. 2 chucks.....	15 @16	16 @16
No. 3 chucks.....	13 @14	14 @14
Rolls, reg. 4@6 lbs. av.....	20	@21
Rolls, reg. 6@8 lbs. av.....	21	@22
Tenderloins, steers.....	55	@60
Tenderloins, cows.....	25	@35
Tenderloins, bulls.....	35	@40
Shoulder clods.....	19	@20

### DRESSED VEAL

Good.....	16	@18
Medium.....	15	@16
Common.....	13	@15

### DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22	@23
Genuine spring lambs, good to medium.....	21	@22
Genuine spring lambs, medium.....	20	@21
Winter lambs, choice.....	20	@21
Winter lambs, good.....	19	@20
Winter lambs, medium.....	18	@19
Sheep, good.....	12	@13
Sheep, medium.....	10	@12

### DRESSED HOGS

Hogs, good and choice (110-140 lbs.)	
head on; leaf fat in.....	\$13.00@13.25
Pigs, small lots (60-110 lbs.)	
head on; leaf fat in.....	14.25@14.75

### FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. 17	@17½
Shoulders, Western, 10@12 lbs. av.....	14 @14½
Butts, regular, Western.....	17 @17½
Hams, Western, fresh, 10@12 lbs. av.....	20 @21
Picnics, Western, fresh, 6@8 lbs. av.....	12 @13
Pork trimmings, extra lean.....	20 @21
Pork trimmings, regular 50% lean.....	11 @12
Spareribs.....	12½ @13½

### COOKED HAMS

Cooked hams, choice, skin on, fattened.....	42
Cooked hams, choice, skinless, fattened.....	44

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	25 @26
Regular hams, 10@12 lbs. av.....	25 @26
Regular hams, 12@14 lbs. av.....	24½ @25
Skinned hams, 10@12 lbs. av.....	26 @27
Skinned hams, 12@14 lbs. av.....	25½ @26
Skinned hams, 16@18 lbs. av.....	24½ @25
Skinned hams, 18@20 lbs. av.....	24 @25
Picnics, 4@6 lbs. av.....	17½ @18
Picnics, 6@8 lbs. av.....	17 @17½
Bacon, boneless, Western.....	24½ @25
Bacon, boneless, city.....	24 @25
Beef tongue, light.....	24 @25
Beef tongue, heavy.....	25 @26

### FANCY MEATS

Fresh steer tongues, untrimmed.....	17c a pound
Fresh steer tongues, l. c. trimmed.....	30c a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	11c a pound
Mutton kidneys.....	5c each
Livers, beef.....	25c a pound
Oxtails.....	15c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$3.00 per cwt.
Breast Fat.....	3.75 per cwt.
Edible Suet.....	4.50 per cwt.
Inedible Suet.....	4.25 per cwt.

### GREEN CALFSKINS

	5-9 9½-12½	12½-14	14-18	18 up
Prime No. 1 veals.....	28 3.30	3.50	3.55	3.85
Prime No. 2 veals.....	24 3.00	3.20	3.25	3.45
Buttermilk No. 1.21.....	2.80	3.00	3.05	...
Buttermilk No. 2.20.....	2.65	2.85	2.90	...
Branded gruby.....	1.95	2.15	2.20	2.25
Number 8.....	1.95	2.15	2.20	2.25

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Service, on April 30, 1941:

	CHICAGO	BOSTON	NEW YORK	PHILA.
<b>Fresh Beef:</b>				
<b>STEER, Choice:</b>				
400-500 lbs. <sup>1</sup> .....	\$17.00@19.00	.....	.....	.....
500-600 lbs. <sup>1</sup> .....	17.00@19.00	.....	\$17.50@19.00	.....
600-700 lbs. <sup>1</sup> .....	17.00@19.00	17.50@19.00	17.50@19.00	\$19.00@20.00
700-800 lbs. <sup>2</sup> .....	17.00@19.00	17.50@19.00	17.50@19.00	19.00@20.00
<b>STEER, Good:</b>				
400-500 lbs. <sup>1</sup> .....	15.50@17.00	.....	16.50@17.50	17.00@18.00
500-600 lbs. <sup>1</sup> .....	15.50@17.00	16.50@17.50	16.50@17.50	17.00@18.00
600-700 lbs. <sup>1</sup> .....	15.50@17.00	16.50@17.50	16.50@17.50	17.00@18.00
700-800 lbs. <sup>2</sup> .....	15.50@17.00	16.50@17.50	16.50@17.50	17.00@18.00
<b>STEER, Commercial:</b>				
400-600 lbs. <sup>1</sup> .....	14.50@15.50	15.00@16.50	14.50@16.00	15.50@17.00
600-700 lbs. <sup>1</sup> .....	14.50@15.50	15.00@16.50	15.00@16.50	15.50@17.00
<b>STEER, Utility:</b>				
400-600 lbs. <sup>1</sup> .....	14.00@15.00	.....	14.00@15.00	.....
<b>COW (All Weights):</b>				
Commercial.....	13.00@14.00	14.00@14.50	14.00@14.50	.....
Utility.....	12.25@13.00	13.50@14.00	13.00@14.00	13.50@14.00
Cutter.....	11.75@12.25	12.50@13.50	12.00@13.00	12.50@13.50
Canner.....	11.00@11.75	.....	.....	.....
<b>Fresh Veal and Calf:</b>				
<b>VEAL, Choice:</b>				
80-130 lbs. <sup>1</sup> .....	16.00@17.50	17.00@19.00	17.00@19.00	17.00@18.00
130-170 lbs. <sup>1</sup> .....	.....	.....	.....	.....
<b>VEAL, GOOD:</b>				
50-80 lbs. <sup>1</sup> .....	13.50@15.00	15.00@16.50	14.00@16.00	15.00@16.00
80-130 lbs. <sup>1</sup> .....	14.00@16.00	15.50@17.50	15.50@17.00	16.00@17.00
130-170 lbs. <sup>1</sup> .....	.....	.....	.....	.....
<b>VEAL, Commercial:</b>				
50-80 lbs. <sup>1</sup> .....	12.00@13.50	13.00@15.00	13.00@14.00	13.00@14.00
80-130 lbs. <sup>1</sup> .....	13.00@14.00	14.00@15.50	14.00@15.50	14.00@15.00
130-170 lbs. <sup>1</sup> .....	15.00@17.00	.....	.....	.....
<b>VEAL, Utility:</b>				
All weights.....	10.50@12.00	12.00@13.50	12.00@13.00	12.00@13.00
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB (All weights):</b>				
Choice.....	20.00@23.00	21.00@24.00	21.00@24.00	.....
Good.....	19.00@22.00	20.00@23.00	20.00@23.00	.....
Commercial.....	18.00@20.00	18.00@21.00	20.00@22.00	.....
Utility.....	.....	.....	18.00@20.00	.....
<b>LAMB, Choice:</b>				
30-40 lbs. <sup>1</sup> .....	.....	.....	.....	.....
40-45 lbs. <sup>1</sup> .....	19.00@20.00	20.00@21.00	20.00@21.00	20.50@22.00
45-50 lbs. <sup>1</sup> .....	18.00@19.00	19.00@20.00	19.00@20.00	19.50@20.50
50-60 lbs. <sup>1</sup> .....	17.00@18.00	18.00@19.00	17.50@19.00	18.50@19.50
<b>LAMB, Good:</b>				
30-40 lbs. <sup>1</sup> .....	18.00@19.00	19.00@20.00	19.00@20.00	19.00@20.00
40-45 lbs. <sup>1</sup> .....	18.00@19.00	19.00@20.00	18.50@19.50	19.00@20.00
45-50 lbs. <sup>1</sup> .....	17.00@18.00	18.00@19.00	18.00@18.50	18.50@19.00
50-60 lbs. <sup>1</sup> .....	15.50@17.00	17.00@18.00	16.00@17.50	17.50@18.50
<b>LAMB, Commercial:</b>				
All weights.....	16.00@17.50	16.50@18.00	16.00@18.00	17.00@18.00
<b>LAMB, Utility:</b>				
All weights.....	14.50@17.00	15.50@17.00	15.00@16.00	.....
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good.....	10.00@11.00	.....	11.50@13.00	.....
Commercial.....	9.00@10.00	.....	10.50@11.50	.....
Utility.....	8.50@9.00	.....	9.50@10.50	.....
<b>Fresh Pork Cuts:</b>				
<b>LOINS No. 1 (Bladeless Incl.):</b>				
8-10 lbs. <sup>1</sup> .....	16.00@17.00	18.00@18.50	17.00@17.50	17.00@18.00
10-12 lbs. <sup>1</sup> .....	15.50@17.00	17.50@18.50	17.00@17.50	17.00@18.00
12-15 lbs. <sup>1</sup> .....	14.50@16.00	16.50@17.50	16.00@16.50	16.00@17.00
16-22 lbs. <sup>1</sup> .....	14.50@15.50	.....	.....	15.00@16.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs. <sup>1</sup> .....	13.50@14.50	.....	14.50@15.50	.....
<b>BUTTS, Boston Style:</b>				
4-8 lbs. <sup>1</sup> .....	15.50@16.50	.....	17.00@18.00	16.00@17.00
<b>SPARE RIBS:</b>				
Half Sheets.....	11.00@12.50	.....	.....	.....
<b>TRIMMINGS:</b>				
Regular.....	8.00@9.00	.....	.....	.....

<sup>1</sup> Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup> Includes koshered beef sales at Chicago. <sup>3</sup> Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia. <sup>4</sup> Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb and mutton prices apply to straight and calculated carcass bases.

## VITAMIN A TO MARGARINE

German manufacturers of margarine hereafter must incorporate a concentrate of vitamin A in their product, according to reports to the U. S. Department of Commerce. The government order requiring such procedure, it is pointed out, was found necessary as it has been established that ordinary mar-

garine, made from plant and animal fats, does not contain this important vitamin.

Owing to the great scarcity of butter and other animal fats containing vitamin A, the German public can obtain adequate amounts of this substance only if it is artificially added to foods, notably margarine, which is consumed in lieu of other fats.

# Softer Tallow and Grease Trend Follows Dull Market

Soapers reduce bids  $\frac{1}{8}$ c at midweek at New York; needs appear well satisfied—Low grade material at price concessions believed accountable for lower market—Greases dull.

**TALLOW.**—New York tallow held steady and unchanged at  $7\frac{1}{2}$ c throughout the week. Soapers accumulated a fairly liberal line, with estimates of business for the week at slightly over 3,000,000 lbs. There was no particular volume of offerings, and insofar as could be learned most of the producers were fairly well sold up. At midweek, the soapers apparently had their fill of material. Led by the larger consumers, they reduced their bids  $\frac{1}{8}$ c, and were not interested at over  $7\frac{1}{2}$ c. The softer trend was attributed to some producer in the western market, where lower grade material came out at concessions.

At New York, edible was quoted  $7\frac{1}{2}$ @  $7\frac{1}{2}$ c; extra,  $7\frac{1}{2}$ @  $7\frac{1}{2}$ c and special,  $7\frac{1}{4}$ @  $7\frac{1}{2}$ c.

Declines averaging around  $\frac{1}{8}$ c took place in the Chicago tallow market this week on scattered trading, with the easier tendency in the lard market a contributing factor. On Monday, a few tanks of prime were reported moving at  $7\frac{1}{2}$ c and special at  $7\frac{1}{4}$ c, delivered southeast point; buying interest in other directions was limited. The market was steady to a shade easier on Tuesday; a little off-prime was reported at  $7\frac{1}{2}$ c, Chicago, with special at  $7$ c, same basis, and No. 3 tallow at  $6\frac{1}{2}$ c. One large consumer reduced bids to  $7\frac{1}{2}$ c, Cincinnati, for prime and  $7\frac{1}{2}$ c, Cincinnati, for special. Wednesday brought a narrowing of buyer interest, and consumers talked an easier market; a couple of tanks of prime were reported at  $7\frac{1}{2}$ c, Chicago, with offerings reported that basis in another direction. Thursday's market was quiet, with following quotations at Chicago:

Edible tallow.....	7%
Fancy tallow.....	7%
Prime packers.....	7%
Special tallow.....	7 @ $7\frac{1}{2}$
No. 1 tallow.....	6% @ $7\frac{1}{2}$

**STEARINE.**—Business was quiet this week without any change in price, since offerings remained light. Despite a barely steady trend in some of the allied markets, New York quotations continued at  $9\frac{1}{2}$ c nominal. This was the basis of the last trading.

At Chicago, stearine was quoted  $8\frac{1}{2}$ @  $9$ c.

**OLEO OIL.**—Prices were unchanged this week, with quiet conditions the general rule. With hesitance in other allied markets, buyers restricted their activity. Extra was quoted  $9\frac{1}{2}$ @  $10$ c; prime,  $9\frac{1}{4}$ @  $9\frac{1}{2}$ c, and lower grades,  $9$ @  $9\frac{1}{2}$ c.

At Chicago, extra was quoted  $9\frac{1}{2}$ c and prime  $9$ c.

**GREASE OIL.**—New York markets were quiet and unchanged for the week, with an obvious tendency to move slowly pending development of a broader demand. Producers did not press supplies at any time. No. 1 was quoted  $10\frac{1}{2}$ c; No. 2,  $10\frac{1}{2}$ c; extra,  $11\frac{1}{4}$ c; extra No. 1,  $11$ c; winter strained,  $11\frac{1}{2}$ c; prime burning,  $12$ c, and prime inedible,  $11\frac{1}{2}$ c.

Grease oil quotations at Chicago were as follows: No. 1,  $10\frac{1}{2}$ c; No. 2,  $10\frac{1}{2}$ c; extra,  $10\frac{1}{2}$ c; extra No. 1,  $10\frac{1}{2}$ c; extra winter strained,  $11$ c; special No. 1,  $10\frac{1}{2}$ c; prime burning,  $11\frac{1}{2}$ c; and prime inedible,  $11\frac{1}{2}$ c. Acidless tallow oil was quoted in the Chicago market this week at  $10\frac{1}{2}$ c.

**NEATSFOOT OIL.**—Fractionally higher prices ruled at New York, although no particular volume of business was indicated. Cold test was  $16\frac{1}{2}$ c, or  $\frac{1}{2}$ c higher, which seemed to even out the premium against the other grades. Extra was  $11$ c; extra No. 1,  $10\frac{1}{2}$ c; prime,  $11\frac{1}{2}$ c, and pure,  $11\frac{1}{2}$ c.

Neatsfoot oil quotations in the Chicago market were: Cold test,  $15\frac{1}{2}$ c; extra,  $10\frac{1}{2}$ c; No. 1,  $10\frac{1}{2}$ c; prime,  $11$ c; and pure,  $11\frac{1}{2}$ c.

**GREASES.**—Largely the result of a softer trend in low grade materials in the West, the New York market turned a shade easier this week. Prices averaged about  $\frac{1}{8}$ c lower, with a noticeably reduced demand from most consumers. There were small sales of yellow and house grease at  $7$ c, representing a decline of  $\frac{1}{8}$ c from the previous week. The slightly lower trend in tallow had some influence also. Yellow and house grease quoted  $7$ @  $7\frac{1}{2}$ c; white,  $7\frac{1}{2}$ c, and brown,  $6\frac{1}{2}$ @  $6\frac{1}{2}$ c.

Chicago grease market eased about  $\frac{1}{8}$ c this week, paralleling the action of tallow, and trading was rather spotty. At first of week, a couple of tanks of white grease were reported at  $7\frac{1}{2}$ c, Chicago, and a couple of tanks of yellow at  $6\frac{1}{2}$ c, Chicago; brown grease moved at  $6\frac{1}{2}$ c, same basis. On Tuesday, a couple of tanks of white grease sold at  $7\frac{1}{2}$ c and  $7\frac{1}{4}$ c, Chicago, with sales reported at  $7\frac{1}{2}$ c and possibly a shade better in the East. A tank of brown grease moved at  $6\frac{1}{2}$ c, Chicago, and another tank at  $6\frac{1}{2}$ c, Cincinnati. At midweek, buying interest narrowed and an easier trend was talked: white grease was nominal at  $7\frac{1}{2}$  to  $7\frac{1}{4}$ c, with the inside price usually quoted at Chicago. Thursday's market was dull; white grease continued nominal at price mentioned above and two tanks of B-white sold at  $6\frac{1}{2}$ c. Thursday's quotations:

Choice white grease.....	7% @ $7\frac{1}{2}$
A-white grease.....	7
B-white grease.....	6%
Yellow grease, 10-15 f.f.a.....	6%
Yellow grease, 16-20 f.f.a.....	6%
Brown grease.....	6% @ $6\frac{1}{2}$

## BY-PRODUCTS MARKETS

(Quotations given are basis Chicago.)  
May 1, 1941

This has been another quiet week in the by-products market, with prices of blood, digester feed tankage and cracklings slipping below last week's levels. In general, demand appears to be satisfied for the time being.

### Blood

Blood last sold at  $\$3.50$ ; now reported nominally easier.

Unit	
Ammonia	
Unground .....	$\$3.40$ @ $\$3.50$

### Digester Feed Tankage Materials

Digester feed tankage, 11 to 12%, turned easier on reduced demand.

Unground, 11 to 12% ammonia.....	$\$3.00$ @ $\$3.75$
Unground, 6 to 10% choice quality.....	$\$6.00$
Liquid stick.....	$1.75$ @ $1.85$

### Packinghouse Feeds

Packinghouse feeds reportedly continue steady at previous levels; supported by accumulated orders rather than by current demand.

Carlots, Per ton	
60% digester tankage.....	$\$55.00$
50% meat and bone scraps.....	$\$2.50$
Blood meal.....	$\$5.00$
Special steam bone-meal.....	$\$5.00$

### Bone Meals (Fertilizer Grades)

This market continues nominally unchanged.

Per ton	
Steam, ground, 3 & 50.....	$\$37.50$
Steam, ground, 2 & 20.....	$\$5.00$

### Fertilizer Materials

Fertilizer materials reported selling at list; trade not heavy.

Per ton	
High grade tankage, ground	
10@11% ammonia.....	$2.75$ & $10$ c
Bone tankage, unground, per ton 25.00@27.00	
Hoof meal.....	$2.65$

### Dry Rendered Tankage

Very little business this week in cracklings, which fell off about  $2\frac{1}{2}$ c this week.

Per unit	
Hard pressed and expeller unground up to 48% protein (low test).....	$\$.80$ @ $\$.82\frac{1}{2}$
above 48% protein (high test).....	$.77\frac{1}{2}$ @ $.80$
Soft pressed pork, ac. grease and quality, ton.....	$40.00$ @ $42.50$
Soft pressed, beef, ac. grease and quality, ton.....	$37.50$ @ $40.00$

### Gelatine and Glue Stocks

Situation in this market quiet and unchanged.

Per ton	
Calf trimmings.....	$\$29.00$ @ $\$32.50$
Sinews, plies.....	$50.00$ @ $\$2.50$
Cattle jaws, skulls and knuckles.....	$32.50$ @ $\$35.00$
Hide trimmings.....	$20.00$ @ $\$22.00$
Pig skin scraps and trim, per lb.....	$6$ c

### Bones and Hoofs

Bones and hoofs reported moving in fair way at last week's levels.

Per ton	
Round shins, heavy.....	$\$52.50$ @ $\$55.00$
light.....	$50.00$ @ $\$2.50$
Flat shins, heavy.....	$50.00$ @ $\$2.50$
light.....	$45.00$ @ $\$47.50$
Blades, buttocks, shoulders & thighs.....	$42.50$ @ $\$45.00$
Hoofs, white.....	$55.00$
Hoofs, house run, unassorted.....	$29.00$ @ $\$30.00$
Junk bones.....	$29.00$

### Animal Hair

Sluggish, unchanged market.

Winter coll dried, per ton.....	$\$50.00$ @ $\$52.50$
Summer coll dried, per ton.....	$30.00$
Winter processed, black, lb.....	$7\frac{1}{2}$ c @ $8\frac{1}{2}$ c
Winter processed, gray, lb.....	$7$ c @ $7\frac{1}{2}$ c
Summer processed, gray, lb.....	$3$ c @ $3\frac{1}{2}$ c
Cattle switches.....	$4$ c @ $4\frac{1}{2}$ c

## FERTILIZER PRICES

BASIS NEW YORK DELIVERY

### Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$20.00
Blood, dried, 16% per unit.....	8.25
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	4.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	51.00
May shipment.....	51.00
Fish scrap, acidulated, 70% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.75 & 50c
Soda nitrate, per net ton; bulk, ex-vessel Atlantic and Gulf ports.....	27.00
in 200-lb. bags.....	28.70
in 100-lb. bags.....	29.40
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L. bulk.....	3.00 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.....	3.25 & 10c

### Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$35.00
Bone meal, raw, 4½% and 50% in bags, per ton, c.i.f.....	35.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	8.50

### Dry Rendered Tankage

50/55% protein, unground.....	75c
60% protein, unground.....	75c

## EASTERN FERTILIZER MARKETS

New York, April 30, 1941

The markets were quiet the past week, with little trading reported in tankage and blood. Blood at New York is being held at \$3.35 and at outside points at \$3.25. Tankage is offered at \$3.25 to \$3.40, f.o.b. Eastern shipping points.

Cracklings were firm at 75c, f.o.b. New York, with the market in a well sold up position. The fertilizer season is about over in the East and due to the warm weather, planting has been started early. Most manufacturers have cleaned up their stocks of material on hand.

## MARCH MARGARINE TAX

Taxes paid on oleomargarine during March 1941 and 1940, according to the report of the U. S. Bureau of Internal Revenue, were as follows:

	Mar. 1941	Mar. 1940
Excise taxes.....	\$78,859.75	\$69,261.22
Special taxes.....	14,035.87	10,635.51
Total.....	\$92,895.62	\$79,896.73

Quantity of product on which tax was paid during March, 1941, totaled 37,318 lbs. of colored margarine and 29,813,500 lbs. of uncolored; during March, 1940, tax was paid on 28,468 lbs. of colored and on 26,565,368 lbs. of uncolored margarine.

## MARGARINE PRODUCTION

Margarine produced during March, 1941, with comparisons:

	Mar. 1941, lbs.	Mar. 1940, lbs.
Production of uncolored margarine.....	33,588,531	26,523,191
Production of colored margarine.....	291,467	137,958
Total production.....	33,879,998	26,661,149
Uncolored margarine with-drawn tax paid.....	34,288,031	26,800,262
Colored margarine with-drawn tax paid.....	40,397	29,269

# Cotton Oil Trade Slackens But Values Hold Near Highs

No weakness shown but prices fail to recover from last week's decline—General fats and oils situation unchanged—Spot position strong and consumption heavy—Coconut oil reported firm and higher.

TRADING in the New York cottonseed oil futures market slowed down during the past week; while prices displayed no weakness, they did not fully recover from the decline of a week earlier. There were numerous advances and recessions, but selling pressure increased on the upturns. General conditions in the oils and fats situation were not materially different, but the fact that prices had advanced over 3c per pound from the season's lows was thought to have discounted many factors instrumental in bringing about the upturn. Buyers were inclined to be more cautious and longs were more disposed to take profits.

Developments which created this pause seemed to be connected more with conditions outside the oil situation proper than to any change in the position of fats and oils.

Despite the decline in business, prices continued to hover at levels only slightly below the season's best values. This was considered to be a reflection of the strength in the spot position, and in the underlying firmness of the whole oils and fats situation.

Consumption of refined cottonseed oil was apparently maintained at a good rate in April. The trade estimates that from 315,000 to 350,000 bbls. were consumed, compared with 314,505 bbls. consumed in March, 1941, and 255,619 bbls. in April, 1940.

COCONUT OIL.—New York prices were firm and ¼c higher, with sales working from 6¼c up to 6½c, tank basis. The previous week's advance in freights created a little demand. Since first hand sellers were disinclined to offer, only resale supplies were made available and the higher prices were established on this trading. The best bid was 6¼c as the week closed. The West

coast market advanced with sales at 5½c up to 5¾c.

CORN OIL.—Offerings were light and the market was nominally unchanged at 9@9½c.

SOY BEAN OIL.—Demand was a little lighter this week and producers with-held supplies since none of the buyers would go over 7¾c, Decatur, basis. Producers asked 8c. New crop held around 7¾c for October forward.

PALM OIL.—Market was nominally unchanged at New York in a range of 5¾@5½c.

OLIVE OIL FOOTS.—New York market was nominal at 14c for drum lots; offerings were light.

PEANUT OIL.—This market was quiet and about unchanged at 8¾@8½c with a minimum of offerings.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 8¾c bid; Texas, 8c bid at common points; Dallas, 8½c nominal.

Futures market transactions for the week at New York were:

	Sales	High	Low	—Range—	—Closing—
					Bid Asked
FRIDAY, APRIL 25, 1941					
May.....	1	9.14	9.14	9.15	9.23
June.....	..	..	..	9.18	nom
July.....	41	9.22	9.15	9.19	sale
August.....	..	..	..	9.23	nom
September.....	90	9.29	9.20	9.26	sale
October.....	39	9.29	9.22	9.27	9.29
November.....	..	..	..	9.30	nom
December.....	6	9.32	9.28	9.31	9.33

Sales 177 contracts.

SATURDAY, APRIL 26, 1941					
May.....	6	9.22	9.15	9.15	trad
June.....	..	..	..	9.15	nom
July.....	8	9.21	9.18	9.18	trad
August.....	..	..	..	9.22	nom
September.....	37	9.29	9.25	9.25	trad
October.....	16	9.30	9.25	9.25	9.27
November.....	..	..	..	9.29	nom
December.....	5	9.32	9.31	9.29	9.32

Sales 72 contracts.

MONDAY, APRIL 28, 1941					
May.....	9	9.10	9.01	9.10	9.20
June.....	..	..	..	9.14	nom
July.....	18	9.18	9.07	9.13	9.18
August.....	..	..	..	9.17	nom
September.....	82	9.25	9.13	9.22	trad
October.....	53	9.24	9.14	9.22	9.23
November.....	..	..	..	9.25	nom
December.....	11	9.27	9.24	9.27	trad

Sales 173 contracts.

TUESDAY, APRIL 29, 1941					
May.....	3	..	..	9.13	9.20
June.....	..	..	..	9.15	nom
July.....	27	9.23	9.10	9.15	9.19
August.....	..	..	..	9.18	nom
September.....	85	9.30	9.17	9.24	trad
October.....	15	9.30	9.24	9.24	9.25
November.....	..	..	..	9.28	nom
December.....	5	9.34	9.34	9.28	9.33

Sales 135 contracts.

WEDNESDAY, APRIL 30, 1941					
May.....	1	9.20	9.20	9.18	9.27
June.....	..	..	..	9.20	nom
July.....	21	9.26	9.15	9.17	9.30
August.....	..	..	..	9.20	nom
September.....	111	9.34	9.24	9.26	trad
October.....	48	9.35	9.25	9.27	9.38
November.....	..	..	..	9.30	nom
December.....	10	9.40	9.32	9.31	9.35

Sales 191 contracts.

THURSDAY, MAY 1, 1941					
May.....	1	9.29	9.29	9.20	bid
June.....	42	9.36	9.18	9.36	nom
September.....	148	9.46	9.27	9.45	nom
October.....	37	9.36	9.29	9.46	nom
December.....	8	9.50	9.34	9.50	nom

(See page 34 for later markets.)

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt.....	8½
White deodorized, in bbls., f.o.b. Chgo.....	9½@9¾
Yellow deodorized.....	9½@9¾
Soap stock, 50% f.f.a. f.o.b. consuming points.....	2½
Soybean oil, f.o.b. mills, in tanks.....	7½@8
Corn oil, in tanks, f.o.b. mills.....	9@9½
Coconut oil, sellers tanks, f.o.b. coast.....	5½
Refined coconut, bbls., f.o.b. Chicago.....	10@10½

## OLEOMARGARINE

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White domestic vegetable.....	14½
White animal fat.....	13
Water churned pastry.....	14½
Milk churned pastry.....	15½
Vegetable type.....	10





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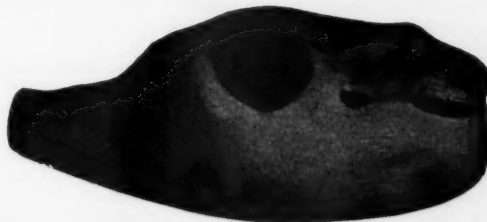
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For extra dry, double the time

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# HIDES AND SKINS

**Packer hide market 1/4c higher on all cows and extreme light steers—Native steers steady—Few butt brands and Colorados move 1/4c off for winter take-off with loss regained later on March-April hides.**

## Chicago

**PACKER HIDES.**—After getting away to a rather slow start, the packer hide market advanced 1/4c late this week on extreme light native and extreme light Texas steers and all cow descriptions, of April take-off. Reported sales so far total around 60,000 hides. One packer moved a few Feb.-Mar. branded steers at 1/4c under the recent asking prices but on later trading involving Mar.-Apr. brands the loss is reported to have been regained.

Hide futures have worked gradually upward, ignoring the action of security markets, and are 20@31 points over last Friday's close, with the distant months in a more normal position over the nearby.

The leather markets are reported to be in very good shape, with a full capacity movement reported in some quarters and tanners slow to take on additional orders, while the price situation has been fairly satisfactory.

Packers are in a strong position as regards unsold hides on all descriptions, with the exception of Apr. and a few prior heavy branded steers, but there have been some quiet bookings of these to tanning accounts and there will be more buyers in the market as the seasonal quality improves so that heavy hides can be used for other than sole leather purposes.

About 3,000 Apr. native steers were reported, at 14 1/4c for St. Pauls and 13 1/4c for other points, steady prices. All packers sold a total of 10,100 Apr. extreme light native steers late this week at 15 1/4c, or 1/4c up.

One packer, who is without a tanning account outlet, sold 3,300 Feb.-Mar. butt branded steers at 12 1/4c, and 2,700 Feb.-Mar. Colorados at 12 1/4c, or 1/4c off; another packer was credited later with moving 15,000 Mar.-Apr. brands in the East basis 13c for butts and 12 1/2c for Colorados. A total of 1,650 Apr. heavy Texas steers sold early at 13 1/4c for Apr., steady for that month. Light Texas steers last sold at 13c for Mar. take-off and have been kept well cleaned up. Two lots totalling 4,100 mostly Apr. extreme light Texas steers sold at 14 1/4c, or 1/4c up.

One lot of 1,500 Apr. River point heavy native cows sold early at 13c, steady

with 3,500 more later same basis; 1,700 St. Paul and Milwaukee heavy cows sold at 13 1/4c for Apr.; on later sales, 800 St. Louis and 2,400 Chgo. and Albert Lea heavy cows made 13 1/4c for Apr., or 1/4c up for those points. Packers sold a total of 4,900 Apr. River point light native cows at 15c; the Association sold 2,000 Apr. Chgo. take-off at 14 1/4c, establishing this price for northern. A packer sold 2,000, and the Association 750 Apr. branded cows at 14c.

Last trading in packer native bulls was at 10 1/4c, and branded bulls at 9 1/4c, but these prices have since been declined.

Withdrawals from Exchange warehouses during the month of April totalled 11,727 hides, as against 20,488 withdrawn during March. There has been talk recently of re-sale hides moving, which should result in further withdrawals. Warehouse stocks on Apr. 30th were down to 289,027 hides, as compared with 942,943 plus 20,729 awaiting certification on same date a year ago.

**LATER:** Association sold 1,000 Apr. extreme light native steers at 16c, or 1/4c up. Packer sold 6,000 Apr. northern light cows at 14 1/4c and 1,500 River point at 15c; 4,800 butt brands sold at 13c and 6,300 Colorados 12 1/4c for Feb. to Apr. takeoff; 2,300 native bulls sold 10 1/2c.

**OUTSIDE SMALL PACKER.**—The market is stronger on outside small packer all-weights and usually quoted 13 1/2@14c, selected, for natives, with brands 1/4c less; some quote in a range 1/4c higher. The usual run of fairly

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heavy average hides of reasonably good take-off are salable at 13½¢, while some 42 lb. avge. stock was reported at 14¢, and plump light stock said to be readily salable that basis.

**PACIFIC COAST.**—One large packer is credited with moving 10,000 to possibly 15,000 Mar. hides late this week in the Coast market at 11½¢ for steers and 12½¢ for cows, flat, f.o.b. shipping point.

**FOREIGN WET SALTED HIDES.**—There was further trading on a good scale this week in the South American market at unchanged prices. Sales of a total of 25,000 frigorifico standard steers were reported at the opening of the week at 88 pesos, equal to 13½¢ @ 131¼¢, c.i.f. New York, steady with price paid last week. Later sales increased the total to between 40,000 and 50,000 standard steers at this price, coming mostly to the States, and more are reported available this basis, as quality is showing seasonal decline.

**COUNTRY HIDES.**—The country market has not yet had time to reflect the firming of values in the packer market, but steady to firm prices were quoted throughout the week. Untrimmed all-weights are moving in a fair way at 11½¢, flat, del'd Chgo., for around 47 lb. avge. Heavy steers and cows quoted around 9½¢ asked, with cows alone quoted 9½¢ @ 10¢, flat, trimmed. Buff weights are in fair call and quoted 12¢ @ 12½¢ flat, trimmed, equal to around 12½¢, selected. Extremes

apparently are not suitable for leather for army shoe orders and have lagged behind the market recently; trimmed extremes quoted 13¢, flat, equal to 13½¢, selected. Bulls quoted 6¼¢ @ 7¢. Glues nominal at 8½¢ @ 9¢. All-weight branded hides around 10¢ @ 10½¢, flat.

**CALFSKINS.**—There has been no opportunity to test the packer calfskin market this week, as packers are closely sold up to end of April at most points except for a few southern skins. Last trading in April calf was at 29¢ for northern heavies, 27¼¢ for River point heavies, and 25¢ for lights under 9½ lb.; Milwaukee all-weight packers last sold at 26¢. Bid of 23¢ reported for southern all-weights late this week, with intimation of possible trading.

Buying interest has not been overly active in Chgo. city calfskins; offerings of the 8/10 lb. are available at 23¢, and 10/15 lb. at 25¢, and early bids at ½¢ less apparently were not renewed. Straight countries are nominal around 16½¢ flat, trimmed. Chicago city light calf and deacons are offered at \$1.60.

**KIPSKINS.**—Trading in packer kipskins this week has been confined to the sale by two packers of a total of 2,600 Jan. to Apr. branded kips at 16¢. Northern native kipskins are quoted 20½¢ @ 21¢ nom., with inside figure recently bid, and not many available of Apr. production; southern quotable a cent less. Apr. over-weights last sold at 19½¢ for northern and 18½¢ for

southern; most of April output sold.

Chicago city kipskins are reported still salable at 19¢, although not definitely bid; a few were offered at 20¢ without trading. Straight countries quoted around 14¢, flat, trimmed.

Some action expected on packer regular slunks shortly; last trading was at 90¢ for Mar. and early Apr. production.

**HORSEHIDES.**—The market is called steady to firm on horsehides, with production light and well balanced by demand, and sales reported in the range of prices quoted. Good city renderers, with manes and tails, quoted \$6.40 @ 6.50, selected, f.o.b. nearby shipping points; ordinary trimmed renderers \$6.25 @ 6.40, del'd Chgo.; mixed city and country lots \$5.80 @ 6.00, Chgo.

**SHEEPSKINS.**—Dry pelts quoted 23 @ 24¢ per lb., del'd Chgo., for full wools, depending upon quality. Production of packer shearlings has increased considerably but steady to firm prices are reported by sellers, with several cars moving this week at \$1.75 for No. 1's, \$1.25 for No. 2's and 75¢ for No. 3's or clips. Buyers of small packer shearlings usually figure these at one-half to two-thirds packer values; one sale of very good stock reported at \$1.55, \$1.05 and 55¢ for the three grades, and another lot reported at \$1.45, 95¢ and 45¢. Last sale of winter production pickled skins was at \$5.25 per doz. packer production; California spring lambs nominal around \$6.00 @ 6.25 per

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doz. Some trading in mid-west independent packer wool pelts is scheduled for this week-end on bids; market quoted nominally around \$3.15@3.20 per cwt. live weight basis. Outside small packer pelts quoted \$2.50@2.60 each, on a per piece basis. California spring lamb pelts nominal at \$1.80@1.85 per cwt. live basis; native spring lambs from this section quoted \$1.55@1.65 per cwt. live basis.

## New York

**PACKER HIDES.**—Most of the New York packers are well sold up on Apr. native steers, with 14½c last paid. One packer sold this week the balance of Jan. and also Feb. production of branded steers, basis 12½c for butt brands and 12¼c for Colorados, or ¼c under recently asked figures; another packer is also credited with moving branded steers same basis.

**CALFSKINS.**—Collectors are reported to have sold a few calfskins at New York this week at steady prices; last reported trading was at \$1.50 for 4-5's, \$1.85 for 5-7's, with 7-9's nominal around \$2.80, and 9-12's last sold at \$3.85. One packer sold 2,500 skins this week, including 5-7's at \$2.15, 7-9's steady at \$3.15, 7-9 buttermilks at \$2.55, and 9-12 buttermilks at \$3.55; packer 9-12's veals last sold at \$4.15. Packers sold 18,000 12/17 buttermilks late last week at \$3.75.

## TALLOW FUTURE TRADING

N. Y. Closing Prices

Monday, Apr. 28.—May, June, July and Aug. 7.50@7.75; Sept. 7.60@7.75; Oct. 7.65@7.75; no sales.

Tuesday, Apr. 29.—May 7.50@7.75; June 7.50@7.60; July and Aug. 7.50@7.75; Sept. 7.60@7.75; Oct. 7.65@7.75; no sales.

Wednesday, Apr. 30.—May 7.50@7.75; June 7.50@7.60; July, Aug. and Sept. 7.50@7.75; Oct. 7.55@7.75; no sales.

Thursday, May 1.—May 7.35@7.60; July 7.40@7.65; August 7.40@7.70; Sept. 7.45@7.75; Oct. 7.45@7.70; no sales.

Friday, May 2.—May 7.35@7.50; June 7.35@7.50; July 7.40@7.65; Aug. 7.40@7.70; Sept. 7.45@7.70; Oct. 7.45@7.70; no sales.

## PACKERS INVESTIGATED

Anti-trust division of the U. S. Department of Justice announced late this week that it was opening a farm to market investigation of prices and marketing practices in the meat packing industry.

A federal grand jury will be called in May 5 and will begin hearings on the following day. Record books of Armour and Company, Swift & Company and Wilson & Co. have been subpoenaed as well as about 100 employees.

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

Upturn in lard prices followed action in cottonseed oil and the prospect of government purchases of refined lard. Market closed firm; cash trade improved. Hog market at Chicago was steady to 10c lower; heavy weights showed most decline; top hogs, \$8.80. Chicago carlot provision market in general was less active, but on most green joints the market appeared firm, some offerings held, pending new FSCC awards next week.

### Cottonseed Oil

Cotton oil futures were up ¼c lb. Southeast and Valley crude was quoted at 8¼@8½c nominal; Texas, 8¼c bid at common points; Dallas, 8½c nominal.

Quotations on bleachable cottonseed oil at close of market on Friday were: May 9.25@9.26; July 9.45@9.46; Sept. 9.55@9.57; Oct. 9.56 sales; Dec. 9.62 sales; 354 lots; closing firm.

## FSCC ASKS OFFERS OF PORK AND LARD

Under announcement FSC-42 the Federal Surplus Commodities Corp. has asked packers to offer a number of frozen, cured and canned pork products and lard for purchase by the buying agency. Due to the possibility of disturbed shipping conditions, this invitation was submitted for offers on frozen meats with alternates for the same products cured or smoked. Products on which offerings were asked:

Frozen regular hams, 16/21 range, sweet pickled regular hams, 16/21 range, and 16/21 smoked regular hams (last two alternates); 16/25 frozen skinned hams, 16/25 S. P. skinned hams and 16/25 smoked skinned hams (alternates); 6/8 frozen regular picnics, 6/8 S. P. regular picnics and 6/8 smoked regular picnics (alternates); 14/20 salted N. Y. style shoulders and 14/20 smoked N. Y. style shoulders (alternate); 18/35 salted short clear backs 18/35 smoked short clear backs (alternate); 16/20 square cut, seedless frozen clear bellies, 16/20 salted clear bellies and 16/20 smoked clear bellies (alternates); 25/40 salted A.C. clear bellies.

Refined lard in 56-lb. export boxes and other types of packages, and the following canned meats, sterile pack—pork luncheon meat, 12-oz. cans; pork luncheon meat, 6-lb. cans; chopped ham, 12-oz. cans; chopped ham, 6-lb. cans; pork tongues, 12-oz. cans; pork tongues, 6-lb. cans, and pork sausage, 24-oz. cans.

All offerings are due by 12 noon, May 5, with acceptance on or before May 8. Specifications will be in accordance with Schedule FSC-10.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 2, 1941:

	PACKER HIDES		Cor. week, 1940
	Week ended May 2	Prev. week	
Hvy. nat. str. 13½	@14¼	13½ @14¼	@12½
Hvy. Tex. str. 13	@13¼	13 @13¼	@12½
Hvy. butt brand'd	@13	@13	@12½
Hvy. Col. str.	@12½	@12½	@12½
Ex-light Tex. str.	@14¼	@14	@13½
Brand'd cows...	@14	@13½	@12½
Hvy. nat. cows...	13½ @13¼	13 @13¼	@12½
Lt. nat. cows 14½	@15	14½ @14½	13 @13½
Nat. bulls...	@10½b	@10½	@9½
Brand'd bulls...	9½b	@9½	@8½
Calfskins...	25 @29	25 @29½	21½ @28½
Kips, nat...	20½ @21	@20½b	@22½
Kips, ov-wt...	@19½	@19½	@21
Kips, brand'd...	@16	@16½	@19
Slunks, reg...	@90	@90	@110
Slunks, hris...	@65	@65	55 @60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	13½ @14	13 @14	12 @12½
Branded...	13 @13½	12½ @13½	11½ @12½
Nat. bulls...	9 @9½	9 @9½	8½ @9
Brand'd bulls...	8½ @9	8½ @9	8 @8½
Calfskins...	23 @25ax	23 @25	20 @24
Kips...	19 @19½	19 @19½	19½ @20
Slunks, reg...	@80n	@80n	95 @100
Slunks, hris...	@55n	@55n	@50n

### COUNTRY HIDES

Hvy. steers...	9¼ @9½	9 @9½	@9¼
Hvy. cows...	9½ @10	@9½	@9½
Buffs...	12½ @13	12½ @12½	11 @11½
Extremes...	@13½	13½ @13½	@14
Bulls...	6½ @7	6½ @7	@6½
Calfskins...	@16½	16½ @17	@16½
Kipskins...	@14	@14	@16
Horsehides...	5.80@6.50	5.75@6.50	4.60@5.35

### SHEEPSKINS

Pkr. shearlgs.	@1.75	@1.75	@1.35
Dry pelts...	23 @24	23 @24	14½ @16n

## NEW YORK HIDE FUTURES

Closing Prices

Monday, Apr. 28.—June 13.93; Sept. 13.98@14.00; Dec. 14.07@14.11; Mar. 14.10 n; 30 lots; unchanged to 7 higher.

Tuesday, Apr. 29.—June 13.82@13.85; Sept. 13.92@13.95; Dec. 14.00@14.03; Mar. 14.03 n; 66 lots; 6@11 lower.

Wednesday, Apr. 30.—June 13.90; Sept. 13.97@13.99; Dec. 14.06; Mar. 14.09 n; 34 lots; 5@8 higher.

Thursday, May 1.—June 14.05; Sept. 14.14; Dec. 14.21; Mar. 14.24 n; 87 lots.

Friday, May 2.—June 14.05@14.10; Sept. 14.16; Dec. 14.23 n; Mar. 14.26 n; 113 lots; unchanged to 2 higher.

## CHICAGO COTTON OIL

Closing Prices

Monday, Apr. 28.—May 9.07; July 9.11; Sept. 9.18; Oct. 9.21; Dec. 9.23; all ax; cash 8.95 b@9.20 ax.

Tuesday, Apr. 29.—May 9.07; July 9.11; Sept. 9.18; Oct. 9.21; Dec. 9.23; all ax; cash 9.05 b@9.20 ax.

Wednesday, Apr. 30.—May 9.09; July 9.11; Sept. 9.18; Oct. 9.21; Dec. 9.23; all b; cash 9.00 b@9.20 ax.

Thursday, May 1.—May 9.23; July 9.25; Sept. 9.35; Oct. 9.36; Dec. 9.39; all b; cash close 9.10 b@9.20 ax.

Friday, May 2.—May 9.23; July 9.36; Sept. 9.46; Oct. 9.47; Dec. 9.53; all ax; cash 9.25@9.45.

The National Provisioner—May 3, 1941

## Tin Saving in Can Making Feasible; Recovery from Cans Also Possible

MORE than 15 per cent of the tin now used by can manufacturers may be saved without discriminating against any single group of can users, Ferris White, vice president of the Can Manufacturers Institute, declared in New York City in describing plans to conserve tin supplies for national defense and essential civilian uses.

This could be achieved, he said, by reducing the weight of the tin coating on cans by 10 per cent—a reduction attainable on 95 per cent of the food containers now in use—and by the savings possible through switching from tin plate to other types of coated steel.

"For example," stated Mr. White, "some products, such as paint, oil and gasoline, may be packed in containers made of terne plate. Terne plate is made of tin and lead and requires less tin than tin plate.

### One-Tenth of All Tin

"The Can Manufacturers Institute is now calling to the attention of its members such possible tin savings because can manufacturers use about half the tin consumed in the United States. A saving of up to 7,500 tons of tin annually, based on the present rate of use,

by can manufacturers would approximate a saving of about one-tenth of all the tin used in this country each year.

"There is no emergency in tin at present, Robert E. McConnell, chief of the Office of Production Management's Unit of Conservation told can makers in a recent conference at Washington. Mr. McConnell said that present tin stocks in the United States are sufficient for about 14 months' operations and current imports are sufficient to meet defense and civilian requirements.

"In view of these facts, along with the fact that ship masters regard tin a desirable cargo as ballast for bulkier shipments, the tin situation at present is easy. Mr. McConnell does not expect drastic action to prove necessary or desirable under present conditions, but the members of our institute know that the present is a highly desirable time to plan for savings and prepare effective methods for an emergency."

A maximum of 12,000 long tons of tin—about 17 per cent of total tin consumption in the United States during the calendar year 1939—might be recovered annually from used tin cans in this country, a committee of the National Academy of Sciences estimated

recently in a report to the Office of Production Management.

In view of the difficulties involved, however, the committee advised against government financing of new detinning plants for such operations "unless and until an emergency in the supply of tin renders it imperative to conserve tin without regard to its cost."

Only about half of the used tin cans in this country could be collected economically for tin removal, the committee estimated. Under the program outlined for possible use in an emergency, such used cans would be collected only from the principal urban areas, and initially, only in those cities where detinning plants now exist—New York, Pittsburgh, Chicago, and San Francisco.

### Difficulties in Process

Reporting that the collection of used cans in a condition whereby the tin might be recovered at a reasonable cost was difficult, even in the principal urban localities, the committee held that the recovery of tin from used containers was not "an undertaking which 'venture' capital would make if it is competently advised."

The committee reported that no new methods had been investigated which indicated an advantage over the present practice of dissolving the tin in an alkaline bath containing an oxidizing agent, removing the lead and electrolyzing the

## Give Production a LIFT

● A single stroke lifts any load with minimum of effort on the low-pivoted handle—from any position to right or left. Standard lifts 14" and 2" but can be built to 6". Capacities 2000 to 3500 lbs.; 14 platform sizes; steel, Textolite or rubber tired wheels.

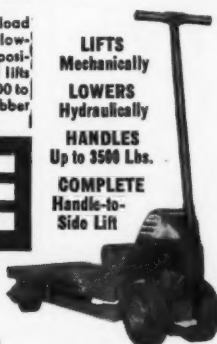
# SERVICE

Meat Handling Units

**SERVICE CASTER & TRUCK CO.,**  
710 N. Brownwood Ave., Albion, Mich.  
Eastern Factory: 444-48 Somerville Ave.,  
Somerville (Boston) Mass.  
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United Steel Corporation, Ltd., S.C.A.T. Co. Division

LIFTS  
Mechanically  
LOWERS  
Hydraulically  
HANDLES  
Up to 3500 Lbs.  
COMPLETE  
Handle-to-  
Side Lift



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THIS PROFIT-FORMULA  
IS SURE AND SIMPLE:

"MERELY ADD  
STANGE C.O.S.  
SEASONING"

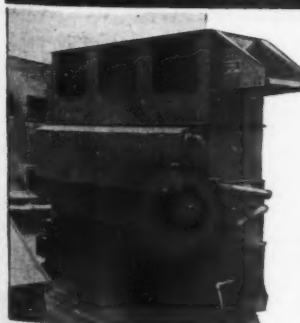


It's FLAVOR that brings them back for more and you can give your products this flavor appeal easily and economically by adding Stange's Cream of Spice Seasoning to your present formula! Ask the Stange Chef to help you develop seasoning blends that will exactly suit your trade, build more business and increase your sales. Write!

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2536-40 W. MONROE ST., CHICAGO

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Chicago Office:  
37 W. Van Buren St.

resultant sodium stannite solution in order to bring about recovery of the high-grade tin.

Principal difficulties in handling used cans, it said, include transportation troubles due to bulkiness or to treatment of compressed units if the cans are pressed before shipment to conserve space, difficulty of removing tin and solder from the can seams and that of disposing of detinned scrap containing at least 0.1 per cent tin.

#### N. Y. MEAT PACKING—1939

Value of the product of the wholesale meat packing industry in New York state in 1939 was \$155,400,375, according to preliminary census of manufactures figures released by the Bureau of the Census. The state's wholesale meat packing industry included 86 establishments, which gave employment to an average of 5,755 wage earners during the year and paid wages amounting to \$8,679,563. Cost of materials, fuel, electric energy, etc., purchased by the industry was \$129,654,081.

Producers of sausage, prepared meats and other meat products in the state—not including those made in meat packing establishments—numbered 166 in 1939, and produced product valued at \$32,939,679. This division of the industry paid out a total of \$2,043,078 to an average of 1,428 wage earners employed during the year.

#### GREATER NEED FOR SAFETY

The need for greater emphasis on plant safety practices, in view of new situations created by the national defense program is explained in a monthly bulletin issued by the meat packing, tanning and leather industries section of the National Safety Council.

"Speeding up industrial production has often resulted in a rising accident rate," states an item reprinted from *Industrial Nursing*. "Excuses are easy to find. Labor turnover is more rapid when jobs are more easy to get. New men replace experienced men who leave. Building up the force to a larger total brings in a still greater number of new employees.

"Other companies are building up too, and the employment office can't be so exacting about the kind of men they accept. Some of the new men have been unemployed for a long time. Others are youngsters just starting in industry. Overtime and extra shifts put an extra load on supervisors; often make it necessary to appoint new supervisors with no leadership experience. . . .

"Now, when production is needed for defense, patriotism gives greater urgency to our determination to get things done in a hurry. Now, too, war, with its wholesale destruction of life, may make a single injury seem trivial. But these are only excuses . . . Safety is not a pleasant luxury to be enjoyed only when it is easy to get. It is essential to orderly, efficient production."

#### AROMIX EXPANDS QUARTERS

Increasing business has made it necessary for the Aromix Corp., Chicago, to move to larger quarters at 612 W. Lake



JULIUS LIPTON

st., according to an announcement by Julius Lipton, president and now sole owner of the concern. Mr. Lipton also announces the election of A. F. Zavodsky as vice president and chief chemist of the company. Aromix Corp., which specializes in the manufacture of custom blended seasonings, curing fluids with invert sugar bases and fat emulsifiers, points out that its larger quarters will make possible further development of its service to the trade.

#### WAGE-HOUR RECORDS

Proposed revision and re-codification of record-keeping regulations issued under the Fair Labor Standards Act will be the subject of a hearing on May 12 in the Labor Department bldg., Washington. These regulations, if finally approved, will replace the present Part 516, Regulations on Records to be Kept by Employers.

The revised regulations are indexed and codified so that an employer will find in any one subsection all the information and data which it will be necessary for him to keep on any group of his employees covered by specific provision of the act. Thus, he will not need to search through all of the subsections, many of which are irrelevant to him.

One subsection provides the items to be kept on employees covered at all times by both the minimum wage (Section 6) and overtime after 40 hours (Section 7a) provisions of the act. Another subsection is given to records to be kept on employees affected only by the minimum wage provisions—such as employees of railroads, interstate truck drivers and in certain agricultural and allied industries.

#### NATIONAL RESTAURANT WEEK

Sixth annual observance of National Restaurant week will be held from May 5 to 11, with restaurants in all sections of the country cooperating in a drive to convince the public of the advantages of "dining out" more frequently. For the second year, local restaurant associations will seek to outdo one another in promoting the event. The week will be publicized by means of radio announcements, newspaper, magazine and billboard advertising, car cards, auto bumper signs, delivery truck posters, menu tip-ons and posters in restaurants.

**It's HIGH TIME to beat FLY TIME!**

Kill 'em with  
**DUROBAR**  
ELECTRIC SCREENS

The fly invasion is on the way! Enjoy flyless premises this summer and greater trade preference . . . destroy the pests with DUROBARS—arriving or leaving. They're sure death to flying insects on contact.

FROM NEW JERSEY: "DUROBAR Electric Fly Screens have been fulfilling their purpose to the highest extent and this year we plan to equip additional entrances with similar equipment."

FROM WISCONSIN: "We are very well satisfied with the DUROBARS we have. We have operated them for three seasons and they are standing up very well."

MADE IN A VARIETY  
OF STYLES AND SIZES

**NATIONAL ELECTRIC  
SCREEN CORPORATION**

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CHICAGO

Offices in All Principal Cities



Write for details, prices and  
interesting fly control facts.

**DUROBAR**  
ELECTRIC SCREENS  
Kill Flies  
AUTOMATICALLY



## Proposed Changes in Army Beef Purchasing

**P**ROPOSED changes liberalizing the range of weights and cuts of beef purchased by federal agencies have been tentatively fixed following several conferences between representatives of the U. S. Army Quartermaster Corps, Office of the Coordinator of National Defense and the livestock and meat packing industries.

If the proposed revisions are finally approved, weights will be as follows: Steers, 450 to 900 lbs.; heifers, 450 to 600 lbs., and cows, 450 to 700 lbs. No change is indicated in types, but heifer beef is to be included as No. 2 in classes of beef to be purchased, and the grades changed to read: Low choice, low good and high commercial. This compares with the original classes and grades specified as: Steer and cow, and good and medium grades.

Minimum and maximum requirements for weights specified for types No. 1 (carcasses) and No. 2 (quarters) have been revised to read as follows: Hind-quarters, with no ribs, from 105 to 215 lbs.; with one rib, 110 to 220 lbs.; with three ribs, from 120 to 235 lbs. Fore-quarters, with 13 ribs, from 120 to 235 lbs.; with 12 ribs, from 115 to 230 lbs.; with 10 ribs, from 105 to 215 lbs. These proposed weight changes compare with present minimum and maximum requirements for hindquarters and fore-

quarters: 115 to 185 lbs.; 120 to 190 lbs.; 135 to 215 lbs., and 135 to 235 lbs.; 130 to 210 lbs.; and 115 to 185 lbs.

Army officials have again revised proposed specifications for fresh, boneless beef to the original form calling for only two classifications: Steaks and roasts, and stewing and boiling products. Under tentative specifications issued recently, frozen ground beef stuffed in cellulose fibrous casings was added as a third classification.

In their present form, the proposed specifications for boneless beef call for boning Institute grade 4 beef into two divisions, with steaks and roasts forming 60 per cent of the total volume. When the third classification was included (ground beef) the proposed specifications stipulated equal proportions of steaks-roasts, boiling-stewing meat and ground beef. Experimental purchases of ground beef for the army were prepared according to following specifications:

Hanging tenderloins, rib cover, plates (navel ends), flanks, shank meat and all loose trimmings used in the ground beef is ground through a  $\frac{3}{16}$ -in. plate, or chopped in a rotary cutter giving equivalent results. Strictly fresh and well-chilled beef is used. After the meat is ground it is stuffed in cellulose fibrous casings, approximately 5 inches in diameter and about 14 in. long.

After the casings have been filled with ground meat they are frozen without delay before packaging. Shipping con-

tainers are solid fibre boxes, half telescope style, 100 point, paraffin coated inside. These are approximately 20 in. by 15 in. by 5 in. and have an approximate capacity of 50 to 60 lbs. Boxes for ground meat are lined with paper and filled as completely and compactly as possible to give support to the box walls. All beef must be in prime condition and frozen when delivered.

## Consider Specifications For Army Canned Hams

Various federal purchasing agencies are considering proposed specifications of the U. S. Army Quartermaster Corps covering the purchase of canned whole ham, prepared from regular American cut whole hams of good quality.

The proposed specifications state that "hams may be artery pumped, and/or sweet pickled or dry cured, so that the finished product shall contain not less than 2.75 per cent nor more than 3.25 per cent salt. Hams shall be completely skinned, boned, closely trimmed, and the remaining fat shall not exceed  $\frac{3}{4}$ " in thickness at the greatest depth. Hams shall be smoked continuously for at least six hours at a temperature of not less than 115 degs. F. with suitable hardwood or hardwood sawdust. Each ham shall be cold packed or precooked in molds as specified in the invitation for bids.

"Hams shall be packed in a vacuum,



Want Uniform Seasoning,  
Quality and Flavor for your  
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**M & R SPICE OILS**

More PRACTICAL - More ECONOMICAL

Write for our "Table of Spice Oil  
Equivalents" comparing relative flavor-  
ing strength of Oils vs. Natural Spices.

**MAGNUS, MABEE & REYNARD, Inc.**  
Quality Spice Oils. Flavors . . . Since 1895  
16 Desbrosses St., New York, N. Y.




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**It's WYNANTSKILL for Complete Satisfaction**  
Packers who have "tried them all" invariably come to WYNANTSKILL for complete stockinette satisfaction. Beef, Ham, Sheep, Lamb, Bacon, Frank and Calf Bags are immediately available in every size, shape and weight! Send for samples and list of low prices.

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hermetically-sealed can and then properly processed in the can by heat. Gelatin may be added to each can to solidify the juices, but the gelatinous material in the finished product shall not exceed 12½ per cent of the total weight of the contents of the can. Hams shall weigh not less than 8 lbs. nor more than 14 lbs. after canning, including gelatinous material. Each can shall be properly marked 'Perishable, Keep Under Refrigeration.' Contractors shall guarantee that the hams will remain in good condition for a period of six months from date of delivery under refrigeration at 50 degs. F. or less."

### MARCH MEAT PRODUCTION

Tonnage of meat produced in packing plants under federal inspection (dressed weight of animals slaughtered) during March with comparisons (figures in millions of pounds):

	Beef	Veal	Lamb & Mutton	Pork & Lard*	Lard**
1941					
March .....	405	44	62	704	130†
February .....	371	40	61	607	118††
January .....	453	43	70	789	139
March					
1940 .....	377	42	55	690	130
1939 .....	394	45	63	564	99
January-March, Incl.					
1941 .....	1,229	128	193	2,160	387
1940 .....	1,185	125	178	2,372	450
1939 .....	1,107	126	159	1,780	322

\*Unrendered. \*\*Rendered.

†Includes 12,829,000 lbs. rendered pork fat.

††Includes 11,496,000 lbs. of rendered pork fat.

Rendered pork fat not segregated from lard prior to November 1, 1940.

### APRIL MEAT REVIEW

Sharp advances in the level of hog prices and improved demand for pork, especially cured products, featured the livestock and meat trade during April, according to a review issued by the American Meat Institute.

Market prices of hogs at the close of April were about 11 per cent higher than at the opening. Live lambs also advanced somewhat during the month. Most grades of cattle remained about steady throughout April although some grades declined toward the end of the month; prices of veal calves declined slightly.

Meat production during April is estimated as slightly larger than a year ago, and little different from production during March this year. Supplies of pork and beef apparently were somewhat more plentiful this year than last, whereas supplies of veal and lamb were about the same.

Marketings of all classes of livestock, except hogs, in April are estimated to have been slightly greater than a year ago. Fewer hogs were marketed in April than during the preceding month this year.

Wholesale prices of veal declined for the second consecutive month. Prices of other meat products changed little during April, although some cuts of smoked and cured pork were a little higher at the close of the month than at the opening.

### CHAIN STORE SALES

Chain grocery store sales established a new high record in March, according to a statement by U. S. Department of Commerce. The 3 per cent rise during the month was considerably greater than seasonal. March sales were 12 per cent larger than six months earlier, and were approximately 14 per cent above March of last year. Total sales during the first quarter of the year exceeded the 1940 quarter by about 12 per cent.

American Stores Co. reports sales of \$10,889,606 for the four weeks ended March 29, compared with \$9,746,884 in the corresponding 1940 period, an increase of 11.7 per cent. Sales for the 12 weeks ended March 29 were \$33,276,108, an increase of 7.2 per cent over \$31,029,846 in the like period last year.

Safeway Stores, Inc., reports sales of \$33,986,868 for the four weeks ended April 12, against \$30,704,154 a year earlier, a 10.7 per cent gain. For the 16 weeks ended April 12 sales were \$129,095,017, a gain of 9.2 per cent over \$118,214,340 in the corresponding period last year.

Kroger Grocery & Baking Co. reports a 15 per cent gain in sales for the four weeks ended April 19, with the total at \$22,534,724 compared with \$19,640,066 for the like 1940 period. Cumulative sales for 16 weeks amounted to \$85,511,425, an 11 per cent increase over \$76,917,501 in the 1940 period.

## ECONOMIZE . . . AND INCREASE PRODUCTION

in your  
Lard and Shortening Dept.

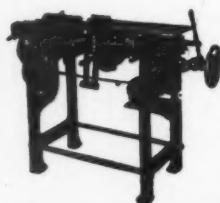
With these two machines you can set up and close 35-40 lard or shortening cartons per minute, requiring only one operator.

The PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up the cartons and drops them onto a conveyor where they are carried to be filled. One operator required.

After the cartons are filled, they are carried by conveyor to the PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE where they are automatically closed, requiring no operator.

Send samples of your cartons or advise their sizes. We will be pleased to recommend equipment to meet requirements.

• PETERS JUNIOR CARTON FORMING AND LINING MACHINE



• PETERS JUNIOR CARTON FOLDING AND CLOSING MACHINE

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Leading Packers look to THEURER to solve their truck cooling problems. Abolition of hot spots in body, assured dependability, greater economy and unparalleled efficiency have "sold" these packers on ICEFIN. Write for details.

**THEURER WAGON WORKS, INC.**  
NEW YORK, N. Y. • NORTH BERGEN, N. J.  
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### CHICAGO'S NEWEST HOTEL



400 ROOMS 400 BATHS  
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Under Same Management as Los Altos Apt. Hotel, Los Angeles

SINGLE ROOM FROM \$2.00 • DOUBLE ROOM FROM \$3.00

No expensive frills but everything for your comfort in an ideal downtown location. You get a smartly furnished room with circulating ice-water, tub or shower-bath and FREE RADIO. And... you can even step into your garage from the hotel lobby.

ANDREW C. WEISBURG, President  
EDWARD W. JACKS, Manager

## Gas-Heated Smokehouse

(Continued from page 14.)

of 2½ degs. F. was observed between all points in the smokehouse. We consider this is remarkably good heat distribution and attribute much of the success of the smokehouse to this phase of its performance. After three months of production use the packer is still obtaining meats which are absolutely uniform in their smoking from all parts of the house. This indicates that the excellent heat distribution observed during tests is being obtained in practical operation.

It is difficult to obtain test data on shrinkage and the other criteria of good performance, such as color shading, uniformity of color, plumpness, and permanence of color under refrigeration. Such qualities are affected by other processes, and, in the final analysis, are likely to be a matter of opinion. Results from this new type air-conditioned smokehouse have been highly satisfactory.

One important feature of the air-conditioned smokehouse is that the control of humidity makes it possible to tender and cook hams without prohibitive loss by shrinkage. In addition to the well known advantages of gas for heating, the following benefits are claimed for the gas-heated smokehouse:

- 1.—Additional safety.
- 2.—Cleanliness. There are no ashes or sawdust in house and cleaning can be done with a steam hose.
- 3.—Temperature and humidity can be controlled accurately with corresponding reduction in shrink.
- 4.—Heat distribution is even and processing uniform.
- 5.—Improved product flavor and color are derived from the presence of products of combustion from the gas. (No scientific reason can be suggested for this result, but several Baltimore meat packers attest the statement, particularly as it refers to smoked sausage.)
- 7.—Low maintenance expense. There are no small passages to accumulate creosote and no traps, air valves, etc. to get out of order.
- 8.—High temperature differential between gas flame temperature and air temperature allows rapid build-up of temperature for finishing cycle.
- 9.—There is a substantial reduction in amount of sawdust needed, due largely to the fact that sawdust is not burned at a rate to produce heat.

## FINANCIAL NOTES

Wilsil, Limited, Montreal, Quebec, has declared a dividend of 25c a share, payable July 1 to all shareholders of record on June 14. Sales in the domestic market are being well maintained, President George A. Wright stated at the recent annual meeting, while the company's export business continues to be conducted through the Bacon board.

## CLEAN WINDSHIELDS SAFER

How many truck drivers and driver salesmen are careful to keep their windshields clean? At all times? asks H. B. Taylor, Northwestern Yeast Co., in a recent issue of *Food Safety*, published by the National Safety Council.

"One guesses what they will say," answers Mr. Taylor, "but I'll make a bet that the average is apt to let that windshield go until the next stop, or a more convenient time, or the next gas purchase—the station attendant will do it then—rather than get out and do a wipe job the moment visibility drops below normal.

"One of my men—over 100,000 miles without a chargeable accident—that's about five years of driving—encountered a sudden gust of wind the other day. He was on a straight concrete highway with everything ideal for safe driving except a muddy windshield. The few drops of rain made an opaque plaster on his windshield. The result? He couldn't see and hit the car ahead which had slowed suddenly. Two women and a sleeping baby were in it; there was much property damage, but fortunately nobody but our own driver was hurt and he was lucky not to spend several weeks in the hospital.

"He spoiled a perfect safety record, not to mention wrecking his car, and all this could have been avoided if he had appreciated the hazards of a dirty windshield."

## PACKER AND FOOD STOCKS

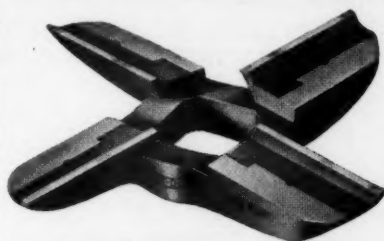
Price range of listed stocks based on the last sales recorded during the week ended April 30:

	—Week ended Apr. 30		Apr. 23	
	High	Low	Close	Close
Amal. Leather...	%	%	%	%
Do. Pfd.....	12	12	12	12
Amer. H. & L....	3	3	3	3
Do. Pfd.....	28	28	28	28
Amer. Stores....	10	10	10	10
Armour Ill.....	4¼	4¼	4¼	4¼
Do. Pr. Pfd....	52	51½	51½	52
Do. Pfd.....	60	60	60	60
Do. Del. Pfd....	110¼	109¾	110¼	110
Beechnut Pack... 114¼	114¼	114¼	114¼	114¼
Bohack, H. Co....	1¼	1¼	1¼	1¼
Do. Pfd.....	21	21	21	21
Chick. Co. Oil... 11¼	11	11	11	11¼
Childs Co.....	1¼	1¼	1¼	1¼
Cudahy Pack....	12	12	12	12½
Do. Pfd.....	82	82	82	82
First Nat. Strs. 35¼	35¼	35¼	35¼	35¼
Gen. Foods.....	36	36	36	36¼
Do. Pfd.....	114	114	114	114
Glidden Co..... 13¼	13¼	13¼	13¼	13
Do. Pfd.....	42	42	42	42¼
Gobel Co.....	1¼	1¼	1¼	1¼
Gr. A. & P..... 99¾	99¾	99¾	99¾	99¾
Do. Pfd..... 130¾	130¾	130¾	130¾	131½
Hormel, G. A....	1	1	1	1½
Hygrade Food... 1¼	1¼	1¼	1¼	1¼
Kroger G. & B... 25¼	25¼	25¼	25¼	24¼
Libby McNeill... 5¼	5¼	5¼	5¼	5¼
Mickelberry Co. 4¼	4¼	4¼	4¼	4¼
M. & H. Pfd.... 13¼	13¼	13¼	13¼	12¾
Morrell & Co....	38½	38½	38½	38½
Nat. Tea.....	3	3	3	3
Proc. & Gamb... 52¼	51	51	51	53¼
Do. Pfd.....	117¼	117¼	117¼	117¼
Rath Pack.....	50	50	50	50
Safeway Strs... 37	36½	36½	36½	35¼
Do. 5% Pfd.... 111¼	111¼	111¼	111¼	111¼
Stahl Meyer.....	1	1	1	1
Swift & Co..... 20¼	20¼	20¼	20¼	21
Do. Intl..... 18	17¾	18	17¾	17¾
Truett Pork....	8¾	8¾	8¾	8¾
U. S. Leather... 3	3	3	3	3
Do. A.....	6	6	6	5¼
Do. Pr. Pfd....	65	65	65	65
United Stk. Yds. 1¼	1¼	1¼	1¼	1¼
Do. Pfd.....	8¼	8¼	8¼	8¼
Wesson Oil..... 20¾	20¾	20¾	20¾	19¾
Do. Pfd.....	70¼	70¼	70¼	70¼
Wilson & Co.... 4¼	4¼	4¼	4¼	4¼
Do. Pfd..... 66¼	66¼	66¼	66¼	67¼



TRADE MARK

THE QUALITY TRADE MARK



**For Grinder Plates and Knives  
that Cost Less to Use  
COME TO SPECIALTY!**

### == C-D SUPERIOR PLATES ==

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

### == C-D TRIUMPH PLATES ==

are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

### == C-D CUTMORE KNIVES ==

### == C-D SUPERIOR O. K. STYLE KNIVES ==

### == B. & K. KNIVES ==

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.



*There is no substitute for*

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**BY MAIL, AIR-MAIL or WIRE,  
DAILY INFORMATION ON—  
PROVISIONS**

Green and S. P. Reg. Hams  
S. P. Boiling Hams  
Green and S. P. Skd. Hams  
Picnics, Green and S. P.  
Bellies, Green and S. P.  
D. S. Bellies, Clear and Rib  
D. S. Fat Backs  
D. S. Rough Ribs  
Other D. S. Meats  
Export Cuts  
Fresh Pork Cuts  
Barrelled Pork and Beef

**LARD**

Cash	Neutral
Refined	Futures

**SAUSAGE MATERIALS**

Pork Trimmings  
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Dressed Beef for Boning  
Pork and Beef Offal  
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**TALLOW AND GREASE  
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Hog Markets  
Provision Stocks  
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**THE NATIONAL  
PROVISIONER**

is the market authority of the Meat  
Packing Industry.

Only when you KNOW the markets can you sell or buy intelligently.

Subscribers to THE NATIONAL PROVISIONER DAILY MARKET SERVICE neither sell nor buy by "rule of thumb" methods. Theirs are no "hit or miss" transactions. They KNOW THE MARKET and sell or buy accordingly.

If you save only  $\frac{1}{4}$ c per lb. by KNOWING the market you save \$75 on a car of product.

No wonder active traders watch the markets closely through THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Since it is an accepted basis of settlement in trading, you don't have to take anybody else's word for it.

If you save 1c per lb. by KNOWING the market you save \$300 on a car of product. And If you are not informed you may easily lose that amount.

And the same thing is true of the seller. If he KNOWS the market and he gets the market price he may get as much as \$300 per car additional in a difference of only 1c per lb. If he is not informed he can just as easily lose that much.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

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**THE NATIONAL  
Provisioner**

## DAILY MARKET SERVICE

407 SOUTH DEARBORN STREET

CHICAGO, ILLINOIS

## Personalities and Events

(Continued from page 22.)

voted favorite of all programs—day and night—in a recent poll conducted by *Movie-Radio Guide*, and was also rated in the poll as the best variety program.

Members of the St. Paul Housewives League were treated to an escorted tour of the So. St. Paul plant of Swift & Company on April 28.

Traverse City Provision Co., Traverse City, Mich., which began operations in its new plant in February, is now killing about 60 head of cattle and 125 hogs per week, and producing 1,500 lbs. of sausage daily. A feature of the new unit is its tile-lined sausage kitchen. Ralph Jordan is president and sales manager.

John R. Manella, public relations executive of the Cudahy Packing Co., addressed more than 300 members of the Sedgwick County Retail Grocers' Association recently during a program at the Broadview hotel, Wichita, Kans.

A strike which tied up distribution of meat in Greater London, England, on April 28 was quickly settled, according to an announcement by the Ministry of Labor, and full resumption of work was expected by April 30. Workers struck in protest against dismissal of 60 employees after one establishment closed because of air-raid damage.

John Morrell & Co. has been playing host at breakfast to a number of differ-

ent women's groups at the Sioux Falls, S. D., plant. Two hundred and twelve women attended a recent breakfast served in the new cooler building.

Charles B. Nolte, president of the Crane Co., Chicago, since 1935, passed away in his home on April 29 at 55 years of age. Mr. Nolte was also a director of the company and president and director of its subsidiaries.

## MARGARINE MATERIALS USED

Products used in margarine manufacture during March, 1941:

	Mar. 1941, lbs.	Mar. 1940, lbs.
Ingredient schedule of uncolored oleomargarine:		
Babassu Oil.....	66,280	525,197
Butter.....	1,308,270	40
Coconut oil.....	39,352	2,421,474
Corn oil.....	13,120,097	86,219
Cottonseed oil.....	85,068	9,013,808
Derivative of glycerine..	15,655	62,607
Lecithin.....	6,359,036	7,554
Milk.....	15,081	5,045,721
Monostearine.....	893,661	297,738
Neutral lard.....	1,533,341	1,302,816
Oleo oil.....	281,314	242,077
Oleo stearine.....	130,010	94,085
Oleo stock.....	104,876	1,050
Peanut oil.....	1,176,750	146,144
Salt.....	14,710	1,076,929
Soda (benzoate of).....	9,396,443	10,100
Soya bean oil.....	1,179	7,125,375
Vegetable gum.....	1,586	1,179
Vitamin concentrate.....	34,601,530	1,287
Total.....		27,461,430

Watch the Classified Advertisements pages for bargains in equipment.

## FLASHES ON SUPPLIERS

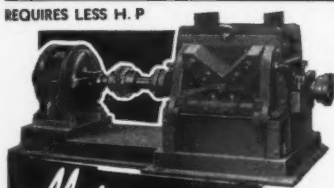
**GOODYEAR TIRE & RUBBER CO.**—Appointment of Galen G. Cartwright as assistant manager of advertising services has been announced by the Goodyear Tire and Rubber Co., Akron, O. Mr. Cartwright, who formerly supervised advertising of various Goodyear departments, replaces Lee J. Bornhofen, who has been named sales promotion manager.

**SHELLMAR PRODUCTS CO.**—Establishment of facilities at 510 S. Broadway, Pasadena, Calif., for printing and converting "Cellophane" and other transparent and protective materials into the company's products, has been announced by T. W. Koch, director of sales development division, Shellmar Products Co., Mount Vernon, O. Headquarters of the company's western division have been moved to the Pasadena plant. Lake E. Martin continues as divisional director of Shellmar activities in the western area.

**MAGNUS, MABEE & REYNARD, INC.**—With the removal of M M & R Chicago offices to new and larger quarters at 221 N. La Salle st. (LaSalle-Wacker Bldg.), Percy C. Magnus, president, announces the election of Talmadge B. Tribble as vice president. Mr. Tribble, who has been associated with the company for the past three years, will continue as general manager of the mid-western area with headquarters in Chicago.

## THE DIAMOND HOG

REQUIRES LESS H. P.



More  
CAPACITY PER H. P.

for REDUCING  
EDIBLE MEATS - FATS - SCRAP  
MEATS - BONES - CRACKLINGS  
HEADS - OFFAL - CARCASS  
TANKAGE - VISCERA  
TO UNIFORM FINENESS

CUTS COSTS OF  
REDUCTION - COOKING - DRYING  
RENDERING - HASHING

SAVES  
POWER-STEAM-LABOR-TIME  
Used in Packing - Sausage - Margarine - Glue  
Fertilizer - Soap - Dog Food Plants  
Sizes for capacities of 4000 to 60000 lbs. per  
hr. Write for bulletins and prices

DIAMOND IRON WORKS INC.  
AND THE MAHR MANUFACTURING CO. DIVISION  
MINNEAPOLIS, MINNESOTA, U. S. A.

## PERFECT LOCATION



FOR YOUR BUSINESS  
OR PLEASURE TRIP TO

## ST. LOUIS

Directly opposite beautiful Forest Park  
... convenient transportation to all  
parts of greater St. Louis ... Accommo-  
dations featuring luxurious comfort at  
reasonable rates. Fine food.

COOL SPACIOUS ROOMS. AIR CONDITIONED DINING ROOMS  
CROWN COCKTAIL LOUNGE

Rooms with Private Bath from \$2  
KINGS HIGHWAY AT W. PINE

J. K. BRYAN, MGR.

HOTEL  
KINGS-WAY

For Better Manufactured  
MEAT PRODUCTS  
include

DAIRYLEA  
DRIED SKIM MILK

Available in  
Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASS'N, INC.  
11 WEST 42nd ST., NEW YORK, N. Y.

# LIVESTOCK MARKETS *Weekly Review*

## March Livestock Cost 34 Per Cent Over '40

**D**URING the first quarter of 1941, federally inspected packers' expenditures for livestock were 25 per cent greater than a year earlier. For the additional \$97,000,000 spent, packers obtained 4 per cent less meat. The increase in cost was divided among all classes of livestock slaughtered, although the sums paid for hogs and cattle rose more sharply than for calves and sheep.

Packers paid 32 per cent more for hogs during the first quarter of the year than during the same period a year earlier, and produced 9 per cent less pork and lard. They paid 20 per cent more for cattle, to produce 4 per cent more beef. Cost of calves and sheep and lambs also rose considerably—calves, 14 per cent and sheep and lambs, 22 per cent, while 2 per cent more veal and 8 per cent more lamb and mutton were obtained.

During March, packers paid \$157,622,000 for livestock slaughtered under federal inspection, while their expenditures in March, 1940, totaled only \$117,229,000—an increase of \$40,433,000. This represented a rise of 34 per cent in total livestock cost over a year earlier, while the amount of meat produced increased only 4 per cent.

Packers' hog cost for March showed the biggest jump compared with a year earlier, rising from \$46,745,000 in 1940 to \$70,718,000 this year. There were considerable increases in expenditures for all classes of livestock, but cost of cattle purchased jumped 24 per cent from \$52,722,000 to \$65,207,000; calves from \$6,717,000 to \$7,705,000; sheep and lambs from \$11,045,000 to \$14,032,000. Percentage increases in total dress weights from these purchases were

relatively much smaller than gains in expenditures. Hogs cost packers 51 per cent more during March than in 1940, but total dressed weight of pork and lard increased only 2 per cent.

Compared with the preceding month, March livestock expenditures increased approximately \$10,000,000 and the amount of meat produced was up about 77,000,000 lbs.

During March all classes of animals dressed out heavier than a year earlier—the average for cattle rising 5.36 lbs.; for calves, 3.52 lbs.; for hogs, 7.12 lbs. and for sheep and lambs, 1.05 lbs.

Livestock costs to packers in March 1941, and 1940, were:

	Mar., 1941	Feb., 1941	Mar., 1940
Cattle .....	\$ 65,207,000	\$ 59,947,000	\$ 52,722,000
Calves .....	7,705,000	7,424,000	6,717,000
Hogs .....	70,718,000	67,392,000	46,745,000
Sheep .....	14,032,000	13,162,000	11,045,000
Total .....	\$157,682,000	\$147,924,000	\$117,229,000

Total live weight of cattle, calves, hogs and sheep slaughtered under federal inspection in March, 1941:

	Mar., 1941 lbs.	Feb., 1941 lbs.	Mar., 1940 lbs.
Cattle .....	740,144,000	682,768,000	687,377,000
Calves .....	78,626,000	71,519,000	75,047,000
Hogs .....	930,497,000	885,568,000	922,000,000
Sheep .....	134,922,000	131,354,000	117,004,000
Total .....	1,884,189,000	1,771,208,000	1,801,427,000

Total dressed weight of meat and lard produced under federal inspection during March, with comparisons:

	Mar., 1941 lbs.	Feb., 1941 lbs.	Mar., 1940 lbs.
Beef .....	404,866,000	370,959,000	377,177,000
Veal .....	44,232,000	39,862,000	42,321,000
Pork and lard .....	704,487,000	666,956,000	690,347,000
Lamb and mutton .....	62,328,000	60,800,000	54,677,000
Total .....	1,215,913,000	1,138,576,000	1,164,522,000

Average dressed weight of animals purchased during March:

	Mar., 1941 lbs.	Feb., 1941 lbs.	Mar., 1940 lbs.
Cattle .....	531.60	520.32	526.24
Calves .....	100.22	104.51	96.70
Hogs .....	180.95	179.60	173.83
Sheep .....	44.35	43.82	43.30

## Beef Fattened on Grass Is As Good As From Corn

Beef from cattle fattened on grass "ripens" as well as beef from cattle on grain, and it is just as juicy and flavorful. Thus, there is no sound basis for market discrimination in favor of beef from feeding lots, the U. S. Bureau of Animal Industry announces. It is reported that a three-year study by the bureau and the Virginia Agricultural Experiment Station has proved that the deciding element is the fatness of the animals. If a grass-fed animal is as fat as a grain-fed animal the beef is just as desirable, according to the results of this work.

The investigators used corresponding rib cuts from paired carcasses of equal fatness, representing 120 animals—20 each year fattened on good bluegrass pasture and another 20 fed on corn, cottonseed meal, and hay. After ripening the samples, they tested the "eye" muscles for chemical composition, flavor, and juice content. When the rib cuts were roasted, experienced judges could not tell which type of meat they were eating.

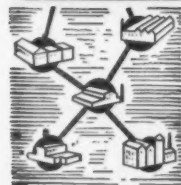
One cut from each carcass was ripened at 33 to 36 degs. F. for about 15 days. The corresponding cut was stored for 50 days. Any changes during ripening were parallel for the two types of beef. The study showed also that there was no difference in flavor between the two types of beef after either ripening period, and the quantity of juice in each case was about the same. The "grain" and "grass" beef were practically the same by the chemical and physical tests used in the laboratory—and also according to the taste test.

A meal without Meat  
is a meal incomplete.



*Spotted in all  
Livestock Centers!*

**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE



FORT WAYNE, IND.  
DAYTON, OHIO,  
LAFAYETTE, IND.  
CINCINNATI, OHIO  
INDIANAPOLIS, IND.

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**Order Buyer of Live Stock**  
**L. H. McMURRAY**

Indianapolis, Indiana

**FRANK R. JACKLE**  
Broker

Offerings Wanted of:  
Tankage, Blood, Bones, Cracklings, Hoofs  
405 Lexington Ave. New York City



## NEW YORK LIVESTOCK

Livestock prices at Jersey City, Wednesday, April 30, 1941, as reported by the Agricultural Marketing Service, U. S. Department of Agriculture:

### CATTLE:

Steers	unquoted
Cows, medium	7.25 @ 8.00
Cows, cutter and common	6.25 @ 6.75
Cows, canner	4.75 @ 5.75
Bulls, good	8.00 @ 8.50
Bulls, medium	7.50 @ 7.75
Bulls, cutter to common	6.25 @ 7.00

### CALVES:

Vealers, good to choice	\$11.50 @ 13.00
Vealers, common to medium	8.50 @ 10.50
Vealers, culls	6.00 @ 7.00

### HOGS:

Hogs, good and choice, 195-lb.	\$8.60 @ 8.70
Hogs, 248-375-lb.	7.25 @ 8.25

### LAMBS:

Lambs	unquoted
-------	----------

Receipts of salable livestock at Jersey City public market for the week ended with April 25:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	1,814	1,178	659	631
Total, with directs.	6,269	10,219	21,942	38,773
Previous week:				
Salable receipts	1,909	1,203	585	337
Total, with directs.	6,317	10,582	19,486	31,669

\*Including hogs at 41st street.

## CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Service.)

Des Moines, Ia., May 1, 1941.—At 16 concentration points and 10 packing plants in Iowa and Minnesota hog market strengthened slightly during the first four days of this week. Butcher hogs closed steady to 10c higher and packing hogs 5c up on Thursday's close.

### Hogs, good to choice:

160-180 lb.	\$7.75 @ 8.65
180-240 lb.	8.55 @ 8.75
240-270 lb.	8.35 @ 8.70
270-300 lb.	8.25 @ 8.60
300-330 lb.	8.15 @ 8.50
330-360 lb.	8.00 @ 8.40

### Sows:

330 lbs. down	\$7.70 @ 7.85
330-400 lb.	7.40 @ 7.85
400-500 lb.	7.20 @ 7.70

Receipts of hogs at Corn Belt markets for week ended May 1, 1941, were as follows:

	This week	Last week
Friday, Apr. 25	30,100	24,100
Saturday, Apr. 26	25,900	18,700
Sunday, Apr. 27	35,100	31,900
Tuesday, Apr. 29	12,300	25,500
Wednesday, Apr. 30	13,000	10,900
Thursday, May 1	21,500	21,000

## RECEIPTS AT CHIEF CENTERS

Receipts for week ended April 26:

At 20 markets:	Cattle	Hogs	Sheep
Week ended April 26	183,000	399,000	246,000
Previous week	201,000	412,000	252,000
1940	180,000	349,000	202,000
1939	187,000	360,000	242,000
1938	173,000	314,000	332,000

At 11 markets:	Hogs
Week ended April 26	321,000
Previous week	348,000
1940	292,000
1939	299,000
1938	260,000
1937	220,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended April 26	132,000	271,000	174,000
Previous week	138,000	279,000	159,000
1940	127,000	237,000	192,000
1939	128,000	244,000	220,000
1938	119,000	178,000	172,000
1937	124,000	173,000	208,000

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading western markets, Thursday, May 1, 1941, as reported by U. S. Department of Agriculture, Agricultural Marketing Service:

Hogs (soft & oily not quoted). CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS AND GILTS:

#### Good-choice:

120-140 lbs.	\$ 7.50 @ 7.90	\$ 7.15 @ 7.75			\$ 8.25 @ 8.60
140-160 lbs.	7.65 @ 8.50	7.65 @ 8.25	\$ 8.35 @ 8.65	\$ 8.35 @ 8.65	8.40 @ 8.70
160-180 lbs.	8.25 @ 8.65	8.15 @ 8.65	8.50 @ 8.75	8.50 @ 8.85	8.50 @ 8.75
180-200 lbs.	8.45 @ 8.80	8.55 @ 8.65	8.75 @ 8.85	8.70 @ 8.85	8.70 @ 8.75
200-220 lbs.	8.65 @ 8.90	8.65 @ 8.65	8.75 @ 8.85	8.70 @ 8.85	8.70 @ 8.75
220-240 lbs.	8.65 @ 8.80	8.55 @ 8.65	8.75 @ 8.85	8.70 @ 8.80	8.70 @ 8.75
240-270 lbs.	8.55 @ 8.75	8.45 @ 8.65	8.65 @ 8.85	8.60 @ 8.80	8.55 @ 8.75
270-300 lbs.	8.50 @ 8.65	8.30 @ 8.50	8.60 @ 8.75	8.40 @ 8.70	8.40 @ 8.65
300-330 lbs.	8.45 @ 8.60	8.15 @ 8.35	8.35 @ 8.60	8.35 @ 8.55	8.35 @ 8.65
330-360 lbs.	8.35 @ 8.50	8.05 @ 8.20	8.10 @ 8.45	8.25 @ 8.45	8.25 @ 8.45

#### Medium:

160-220 lbs.	7.65 @ 8.50	7.90 @ 8.50	8.35 @ 8.75	8.40 @ 8.75	8.40 @ 8.70
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### SOWS:

#### Good and choice:

270-300 lbs.	8.30 @ 8.40	7.80 @ 7.90	7.90 @ 8.10	7.75 @ 7.90	8.05 @ 8.10
300-330 lbs.	8.25 @ 8.35	7.80 @ 7.90	7.85 @ 8.10	7.75 @ 7.90	8.05 @ 8.10
330-360 lbs.	8.15 @ 8.30	7.65 @ 7.80	7.85 @ 8.00	7.70 @ 7.85	8.05 @ 8.10

#### Good:

360-400 lbs.	8.10 @ 8.25	7.55 @ 7.70	7.85 @ 8.00	7.65 @ 7.80	8.00 @ 8.10
400-450 lbs.	7.90 @ 8.15	7.45 @ 7.65	7.90 @ 7.90	7.60 @ 7.75	8.00 @ 8.10
450-500 lbs.	7.80 @ 8.00	7.30 @ 7.50	7.75 @ 7.90	7.50 @ 7.65	8.00 @ 8.05

#### Medium:

250-500 lbs.	7.35 @ 7.85	6.85 @ 7.80	7.50 @ 7.80	7.40 @ 7.75	7.80 @ 8.00
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### PIGS (Slaughter):

Med. & good, 90-120 lbs.	7.00 @ 7.75	6.65 @ 7.25			
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### Slaughter Cattle, Vealers and Calves:

#### STEERS, choice:

750-900 lbs.	11.75 @ 13.75	11.00 @ 12.00	10.75 @ 12.50	10.75 @ 12.50	
900-1100 lbs.	11.75 @ 13.75	11.25 @ 12.25	10.75 @ 13.00	11.00 @ 12.75	
1100-1300 lbs.	11.75 @ 13.75	11.25 @ 12.25	10.75 @ 13.00	10.75 @ 12.75	
1300-1500 lbs.	11.25 @ 13.50	11.00 @ 12.00	10.50 @ 13.00	10.25 @ 12.50	

#### STEERS, good:

750-900 lbs.	10.25 @ 11.75	9.75 @ 11.00	9.50 @ 10.75	9.75 @ 10.75	9.75 @ 10.75
900-1100 lbs.	10.25 @ 11.75	9.75 @ 11.25	9.50 @ 10.75	9.75 @ 10.75	9.75 @ 10.75
1100-1300 lbs.	10.00 @ 11.75	9.75 @ 11.25	9.50 @ 10.75	9.50 @ 10.75	9.75 @ 10.75
1300-1500 lbs.	10.00 @ 11.25	9.75 @ 11.00	9.50 @ 10.50	9.50 @ 10.50	9.75 @ 10.50

#### STEERS, medium:

750-1100 lbs.	8.75 @ 10.25	8.50 @ 9.75	8.50 @ 9.50	8.50 @ 9.75	8.75 @ 9.75
1100-1300 lbs.	8.75 @ 10.00	8.75 @ 9.75	8.50 @ 9.50	8.50 @ 9.75	8.75 @ 9.75

#### STEERS, common:

750-1100 lbs.	8.00 @ 8.75	8.00 @ 8.50	7.50 @ 8.50	7.50 @ 8.50	7.25 @ 8.75
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### STEERS, HEIFERS AND MIXED:

Choice, 500-750 lbs.	11.50 @ 12.50	10.75 @ 11.50	10.50 @ 11.75	10.25 @ 11.50	
Good, 500-700 lbs.	10.50 @ 11.50	9.75 @ 10.75	9.50 @ 10.50	9.25 @ 10.25	9.50 @ 10.25

#### HEIFERS:

Choice, 750-900 lbs.	11.25 @ 12.50	10.50 @ 11.25	10.25 @ 11.50	10.25 @ 11.25	
Good, 750-900 lbs.	10.75 @ 11.50	9.80 @ 10.50	9.50 @ 10.25	9.25 @ 10.25	9.25 @ 10.00
Medium, 500-900 lbs.	9.00 @ 10.75	8.50 @ 9.50	8.25 @ 9.50	7.75 @ 9.25	8.00 @ 9.25
Common, 500-900 lbs.	8.00 @ 9.00	7.50 @ 8.50	7.00 @ 8.25	7.00 @ 7.75	6.75 @ 8.00

#### COWS, all weights:

Good	8.00 @ 9.00	7.50 @ 8.00	7.50 @ 8.25	7.25 @ 7.75	7.25 @ 8.00
Medium	7.50 @ 8.00	6.50 @ 7.50	7.00 @ 7.50	6.75 @ 7.25	6.75 @ 7.25
Cutter and common	6.00 @ 7.50	5.50 @ 6.50	6.00 @ 7.00	5.50 @ 6.75	5.75 @ 6.75
Canner	5.00 @ 6.00	4.25 @ 5.50	4.75 @ 6.00	4.50 @ 5.50	5.00 @ 5.75

#### BULLS (Ygs. Excl.), all weights:

Beef, good	7.75 @ 8.50	7.90 @ 8.25	7.85 @ 8.15	7.75 @ 8.00	7.25 @ 7.75
Sausage, good	8.25 @ 8.35	7.50 @ 8.00	7.75 @ 7.85	7.50 @ 7.75	7.00 @ 7.75
Sausage, medium	7.50 @ 8.25	7.00 @ 7.50	7.35 @ 7.75	7.00 @ 7.50	6.50 @ 7.00
Sausage, cutter and com.	6.75 @ 7.50	6.25 @ 7.00	6.50 @ 7.35	6.00 @ 7.00	6.00 @ 6.50

#### VEALERS, all weights:

Good and choice	10.50 @ 12.00	9.75 @ 11.00	10.50 @ 12.50	10.00 @ 11.50	9.00 @ 12.00
Common and medium	7.00 @ 10.50	7.50 @ 9.75	7.50 @ 10.50	7.00 @ 10.00	7.00 @ 8.00
Cull	6.00 @ 7.00	5.00 @ 7.50	5.50 @ 7.50	6.00 @ 7.00	5.00 @ 7.00

#### CALVES, 400 lbs. down:

Good and choice	8.00 @ 10.00	8.00 @ 9.75	8.50 @ 10.50	8.00 @ 10.25	8.50 @ 9.50
Common and medium	7.00 @ 8.00	6.50 @ 8.00	7.00 @ 8.50	7.00 @ 8.00	6.50 @ 8.00
Cull	6.00 @ 7.00	5.25 @ 6.50	5.00 @ 7.00	5.50 @ 7.00	5.00 @ 6.50

### Slaughter Lambs and Sheep:

#### LAMBS:

*Good and choice	10.85 @ 11.60	10.50 @ 11.00	10.65 @ 11.10	10.50 @ 11.00	10.40 @ 10.75
*Medium and good	9.50 @ 10.60	9.25 @ 10.25	9.50 @ 10.50	9.25 @ 10.25	9.50 @ 10.25
Common	8.25 @ 9.25	8.00 @ 9.00	8.25 @ 9.50	8.00 @ 9.00	8.00 @ 9.25

#### YEARLING WETHERS (shorn):

Good and choice			8.85 @ 9.50	9.00 @ 10.00	8.75 @ 9.25
Medium			7.75 @ 8.75	7.50 @ 8.75	7.50 @ 8.50

#### EWES (shorn):

Good and choice	8.50 @ 9.25	8.25 @ 9.00	8.00 @ 9.00	8.75 @ 9.50	6.00 @ 7.00
Common and medium	7.25 @ 8.50	7.50 @ 8.25	7.00 @ 8.00	7.75 @ 8.75	4.00 @ 6.00

\*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn. \*Quotations on slaughter lambs of good and choice and of medium and good grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

## PACIFIC COAST LIVESTOCK

Receipts for 5 days ended April 25:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,253	1,158	1,536	2,579
San Francisco	900	80	2,200	1,000
Portland	2,450	300	3,350	2,500

## CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were 22,903 cattle, 2,577 calves, 31,269 hogs and 16,970 sheep.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 26, 1941, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour and Company, 5,585 hogs; Swift & Company, 4,825 hogs; Wilson & Co., 8,958 hogs; Western Packing Co., Inc., 2,575 hogs; Agar Packing Co., 4,754 hogs; Shippers, 2,107 hogs; Others, 25,358 hogs.

Total: 34,004 cattle; 3,837 calves; 54,162 hogs; 62,769 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,219	521	4,437	6,962
Cudahy Pkg. Co.	1,703	313	2,412	6,985
Swift & Company	1,728	306	3,279	5,140
Wilson & Co.	1,603	480	2,672	5,704
Indep. Pkg. Co.	810	...	300	...
Kornblum Pkg. Co.	...	...	...	...
Others	3,744	124	1,834	8,777
<b>Total</b>	<b>13,007</b>	<b>1,753</b>	<b>14,934</b>	<b>33,468</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,475	5,826	3,347	...
Cudahy Pkg. Co.	4,127	3,809	6,031	...
Swift & Company	4,076	3,510	4,657	...
Wilson & Co.	1,382	2,365	1,963	...
Others	...	...	6,663	...

Cattle and calves: Eagle Pkg. Co., 13; Greater Omaha, 171; Geo. Hoffman, 71; Lewis Pkg. Co., 304; Nebraska Beef Co., 343; Omaha Pkg. Co., 176; John Roth, 187; So. Omaha Pkg. Co., 382.

Total: 16,637 cattle and calves; 22,073 hogs; 16,018 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,082	1,488	11,742	3,156
Swift & Company	2,126	2,232	10,020	2,435
Hunter Pkg. Co.	871	36	7,641	285
Hell Pkg. Co.	...	...	2,818	...
Krey Pkg. Co.	...	...	5,517	...
Laclede Pkg. Co.	...	...	2,168	...
Sieff Pkg. Co.	...	...	1,373	...
Shippers	3,060	1,808	7,947	...
Others	2,602	108	4,281	795
<b>Total</b>	<b>10,741</b>	<b>5,762</b>	<b>53,507</b>	<b>6,671</b>

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	2,250	42	6,339	2,623
Armour and Company	2,139	38	6,704	1,853
Swift & Company	2,369	40	9,980	969
Shippers	3,225	68	3,695	263
Others	297	12	25	...
<b>Total</b>	<b>10,282</b>	<b>200</b>	<b>20,753</b>	<b>5,508</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,727	433	4,921	5,090
Directs	...	...	1,212	...
Wichita D. B. Co.	20	...	130	...
Dunn-Ostertag	90	...	573	...
Fred W. Doid	157	...	201	...
Sunflower Pkg. Co.	48	...	824	62
Others	2,643	...	...	...
<b>Total</b>	<b>4,691</b>	<b>433</b>	<b>6,649</b>	<b>5,142</b>

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	975	132	2,432	5,548
Swift & Company	1,452	142	2,289	5,145
Cudahy Pkg. Co.	861	47	1,273	2,641
Others	1,901	237	1,464	7,432
<b>Total</b>	<b>5,189</b>	<b>558</b>	<b>7,458</b>	<b>20,766</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,487	318	3,538	1,029
Wilson & Co.	1,243	397	3,409	1,472
Others	217	10	1,314	10
<b>Total</b>	<b>2,947</b>	<b>725</b>	<b>8,261</b>	<b>2,511</b>

Not including 3,153 hogs bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,317	855	5,435	7,879
Swift & Company	2,846	420	2,970	9,390
Blue Bonnet Pkg. Co.	214	15	622	...
City Pkg. Co.	102	1	450	...
Rosenthal Pkg. Co.	19	1	13	5
<b>Total</b>	<b>5,498</b>	<b>1,292</b>	<b>9,490</b>	<b>17,274</b>

### INDIANAPOLIS

	Cattle	Calves	Hogs	Sheep
Kingan & Co.	1,727	964	23,246	361
Armour and Company	745	453	3,296	...
Hilgemeyer Bros.	10	...	1,275	...
Stumpf Bros.	...	...	161	...
Stark & Wetzel	149	40	650	...
Wabnitz and Deters	44	62	384	60
Mass and Hartman	38	23	...	...
Shippers	2,220	1,463	20,233	1,658
Others	975	263	417	307
<b>Total</b>	<b>5,908</b>	<b>2,977</b>	<b>49,662</b>	<b>2,386</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,980	2,571	14,539	1,427
Rifkin Pkg. Co.	722	31	...	...
Swift & Company	4,757	4,233	18,598	2,141
United Pkg. Co.	401	60	...	...
Cudahy Pkg. Co.	871	2,337	...	...
Others	2,301	903	...	...
<b>Total</b>	<b>14,092</b>	<b>10,155</b>	<b>33,132</b>	<b>3,568</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	16	...	140
E. Kahn's Sons Co.	610	808	6,185	82
Lohrey Packing Co.	2	...	271	...
H. H. Meyer Pkg. Co.	18	...	4,884	...
J. Schlachter	127	171	...	33
J. & F. Schroth P. Co.	16	...	3,174	...
J. F. Stegner Co.	325	362	...	...
Shippers	126	...	2,477	...
Others	1,196	757	850	130
<b>Total</b>	<b>2,294</b>	<b>2,114</b>	<b>23,658</b>	<b>405</b>

Not including 678 cattle, 50 calves, 6,746 hogs and 415 sheep bought direct.

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,769	272	6,294	14,795
Armour and Company	2,053	349	5,363	7,670
Others	1,829	342	322	3,991
<b>Total</b>	<b>5,651</b>	<b>963</b>	<b>11,979</b>	<b>26,456</b>

### RECAPITULATION

	CATTLE		Cor.
	Week ended Apr. 26	Prev. week	
Chicago	34,004	33,561	36,685
Kansas City	13,007	10,978	8,933
Omaha*	16,637	16,159	14,801
East St. Louis	10,741	12,156	12,178
St. Joseph	5,651	5,837	4,528
Sioux City	10,282	12,627	14,668
Oklahoma City	2,947	3,047	2,028
Wichita	4,691	4,125	1,513
St. Paul	14,092	15,338	16,177
Milwaukee	3,112	3,281	3,645
Indianapolis	2,977	6,250	6,545
Cincinnati	2,294	2,447	2,468
Ft. Worth	5,498	4,653	8,728
<b>Total</b>	<b>131,142</b>	<b>135,950</b>	<b>132,023</b>

### HOGS

	Cattle	Calves	Hogs	Sheep
Chicago	54,162	53,832	48,982	...
Kansas City	14,934	13,067	8,660	...
Omaha	22,073	21,465	34,751	...
East St. Louis	53,507	55,670	50,171	...
St. Joseph	11,979	13,566	11,490	...
Sioux City	20,753	21,652	19,338	...
Oklahoma City	8,261	9,942	5,122	...
Wichita	6,649	6,018	4,322	...
Denver	7,458	7,346	4,982	...
St. Paul	33,132	34,759	35,328	...
Milwaukee	7,520	9,206	7,216	...
Indianapolis	49,662	50,519	40,325	...
Cincinnati	23,658	22,507	18,495	...
Ft. Worth	9,490	9,022	5,926	...
<b>Total</b>	<b>323,238</b>	<b>329,161</b>	<b>298,114</b>	...

### SHEEP

	Cattle	Calves	Hogs	Sheep
Chicago	62,769	45,405	37,120	...
Kansas City	33,468	26,421	29,406	...
Omaha	16,018	17,325	21,821	...
East St. Louis	6,671	7,391	6,892	...
St. Joseph	26,456	24,648	33,946	...
Sioux City	5,508	8,186	7,224	...
Oklahoma City	2,511	1,482	2,026	...
Wichita	5,142	6,014	4,460	...
Denver	20,766	19,472	26,193	...
St. Paul	3,568	4,099	3,797	...
Milwaukee	1,275	1,483	1,466	...
Indianapolis	2,386	4,544	3,582	...
Cincinnati	2,114	691	935	...
Ft. Worth	17,274	11,822	35,114	...
<b>Total</b>	<b>205,926</b>	<b>178,963</b>	<b>213,782</b>	...

\*Cattle and calves. †Not including direct.

## SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during March, 1941, in the states of Alabama, Florida and Georgia, with comparisons:

	Mar. 1941	Feb. 1941	Mar. 1940
Cattle	36,720	38,180	30,632
Calves	9,688	11,930	7,491
Hogs	123,473	164,918	114,895
Sheep	29	83	88
<b>Total</b>	<b>176,910</b>	<b>214,111</b>	<b>153,096</b>

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mon., April 21	12,471	795	18,242	19,237
Tues., April 22	7,241	1,725	21,447	9,470
Wed., April 23	8,798	1,010	16,329	10,363
Thurs., April 24	4,564	983	18,197	12,932
Fri., April 25	543	153	11,434	6,214
Sat., April 26	300	...	3,300	5,500
<b>*Total this week</b>	<b>33,918</b>	<b>4,671</b>	<b>88,948</b>	<b>61,776</b>
Prev. week	36,506	4,727	80,733	48,440
Year ago	36,318	5,789	73,513	58,343
Two years ago	36,146	7,901	80,956	82,046

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mon., April 21	2,840	26	977	4,635
Tues., April 22	1,854	13	205	3,568
Wed., April 23	2,324	15	13	590
Thurs., April 24	1,831	18	510	960
Fri., April 25	500	...	300	2,000
Sat., April 26	100	...	100	200
<b>Total this week</b>	<b>9,649</b>	<b>72</b>	<b>2,105</b>	<b>15,973</b>
Previous week	8,034	169	2,321	10,633
Year ago	8,659	151	9,734	11,444
Two years ago	10,178	287	8,286	25,584

\*Including 764 cattle, 832 calves, 37,065 hogs and 6,235 sheep direct to packers.

†All receipts include direct.

### APRIL AND YEAR RECEIPTS

	April		Year	
	1941	1940	1941	1940
Cattle	123,368	143,506	573,721	590,554
Calves	18,050	22,116	69,415</	

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended April 26:

CATTLE	Week ended	Prev. week	Cor. week
	Apr. 26	week	1940
Chicago <sup>1</sup>	22,969	24,348	28,026
Kansas City <sup>2</sup>	14,760	12,682	10,978
Omaha <sup>3</sup>	16,202	16,625	14,142
East St. Louis	7,681	9,008	8,950
St. Joseph	5,207	5,854	4,804
Sioux City	7,228	8,849	10,668
Wichita <sup>4</sup>	5,124	4,575	2,290
Fort Worth <sup>5</sup>	6,790	6,079	5,331
Philadelphia	1,831	1,609	2,133
Indianapolis	1,725	1,353	1,769
New York & Jersey City	9,075	7,969	8,503
Oklahoma City <sup>6</sup>	3,672	3,743	2,173
Cincinnati	2,910	3,120	3,512
Denver	4,677	4,215	3,935
St. Paul	10,860	12,567	12,630
Milwaukee	2,962	3,142	5,553
Total	123,673	125,798	123,675

\*Cattle and calves. †Not including directs.

HOGS	Week ended	Prev. week	Cor. week
	Apr. 26	week	1940
Chicago	105,694	107,501	65,687
Kansas City	39,476	39,311	28,007
Omaha	28,373	29,584	19,775
East St. Louis	78,787	78,094	48,446
St. Joseph	11,814	16,310	11,338
Sioux City	19,846	24,822	16,559
Wichita	7,861	7,231	6,016
Fort Worth	9,490	9,622	5,826
Philadelphia	14,301	14,061	16,403
Indianapolis	26,041	26,062	16,434
New York & Jersey City	37,771	32,705	48,344
Oklahoma City	11,414	9,942	6,727
Cincinnati	23,440	18,112	16,293
Denver	7,421	7,724	5,542
St. Paul	35,152	34,759	38,328
Milwaukee	7,497	9,200	7,198
Total	462,308	465,050	356,973

<sup>1</sup>Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP	Week ended	Prev. week	Cor. week
	Apr. 26	week	1940
Chicago <sup>1</sup>	43,347	34,449	25,576
Kansas City	36,468	26,421	29,406
Omaha	22,334	20,962	25,528
East St. Louis	6,671	7,170	6,892
St. Joseph	22,465	20,869	23,841
Sioux City	7,291	8,236	7,865
Wichita	5,142	6,014	3,460
Fort Worth	17,274	11,822	35,114
Philadelphia	2,647	2,409	2,579
Indianapolis	369	1,959	853
New York & Jersey City	62,313	49,950	48,173
Oklahoma City	2,511	1,482	2,026
Cincinnati	1,310	1,065	2,032
Denver	7,812	8,056	7,502
St. Paul	3,568	4,099	3,897
Milwaukee	1,275	1,483	1,464
Total	239,803	207,037	226,708

†Not including directs.

## MARCH LIVESTOCK PRICES

March livestock prices at Chicago, as reported by the Agricultural Marketing Service of the U. S. Department of Agriculture:

CATTLE AND CALVES			
	Mar. 1941	Feb. 1941	Mar. 1940
(Price per 100 lbs.)			
Beef steers—			
Choice and prime	\$12.80	\$13.56	\$11.50
Good	11.12	11.64	9.86
Medium	9.69	9.90	8.51
Common	8.72	8.45	7.37
All grades	10.81	11.27	9.31
Cows—			
Good	\$ 8.34	\$ 8.12	\$ 7.18
Low cutter and cutter	5.60	5.40	4.95
Vealers—			
Good and choice	10.80	12.56	10.44
Barrows and gilts—			
Average price	\$ 7.69	\$ 7.78	\$ 5.13
All purchases—			
Average price	7.64	7.71	5.07
LAMBS AND SHEEP			
Slaughter lambs—			
Good and choice	\$11.03	\$10.69	\$10.10
Slaughter ewes—			
Common and medium	5.00	4.78	4.05

## TO MAKE DRY SAUSAGE

There are 42 dry sausage formulas in "Sausage and Meat Specialties."

The National Provisioner—May 3, 1941

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Service)

WESTERN DRESSED MEATS			
	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending April 26, 1941	8,933	2,896
	Week previous	8,900	2,849
	Same week year ago	9,557	2,834
COWS, carcass	Week ending April 26, 1941	745	932
	Week previous	774	977
	Same week year ago	685	942
BULLS, carcass	Week ending April 26, 1941	441	686
	Week previous	270	679
	Same week year ago	335	679
VEAL, carcass	Week ending April 26, 1941	12,973	1,636
	Week previous	13,646	1,092
	Same week year ago	14,842	1,448
LAMB, carcass	Week ending April 26, 1941	35,436	14,439
	Week previous	32,028	12,316
	Same week year ago	39,146	14,989
MUTTON, carcass	Week ending April 26, 1941	1,250	84
	Week previous	1,281	106
	Same week year ago	2,079	260
PORK CUTS, lbs.	Week ending April 26, 1941	2,761,221	464,839
	Week previous	2,315,514	330,783
	Same week year ago	2,615,072	442,192
BEEF CUTS, lbs.	Week ending April 26, 1941	319,203	
	Week previous	351,388	
	Same week year ago	270,507	

## LOCAL SLAUGHTERS

CATTLE, head	Week ending April 26, 1941	9,075	1,831
	Week previous	7,969	1,669
	Same week year ago	8,803	2,133
CALVES, head	Week ending April 26, 1941	15,101	2,968
	Week previous	14,761	2,707
	Same week year ago	16,218	2,960
HOGS, head	Week ending April 26, 1941	37,771	14,301
	Week previous	32,281	14,061
	Same week year ago	45,131	16,403
SHEEP, head	Week ending April 26, 1941	62,313	2,647
	Week previous	49,950	2,409
	Same week year ago	48,173	2,579

Country dressed product at New York totaled 7,483 veal, 8 hogs and 637 lambs. Previous week 7,362 veal, 1 hog and 1,896 lambs in addition to that shown above.

## WEEKLY INSPECTED KILL

Hog slaughter under federal inspection at 27 packing centers of the country for the week ended April 25 exceeded slaughter for the same week a year earlier by 108,829 head. Hog slaughter during the week totaled 652,583 head, compared with 642,881 head during the corresponding week a year earlier.

Number of animals processed in 27 centers for week ended April 25:

	Cattle	Calves	Hogs	Sheep
New York Area <sup>1</sup>	9,075	15,137	36,220	62,109
Phila. & Balt.	2,998	1,686	26,188	1,447
Ohio-Indiana Group <sup>2</sup>	7,778	5,298	65,272	6,389
Chicago <sup>3</sup>	27,059	6,901	105,694	56,473
St. Louis Area <sup>4</sup>	9,551	7,288	78,737	8,584
Kansas City	11,158	3,819	39,476	25,988
Southwest Group <sup>5</sup>	13,588	3,279	37,318	48,719
Omaha	15,459	668	28,373	23,321
Sioux City	7,695	114	10,546	7,910
St. Paul-Wis. Group <sup>6</sup>	20,520	25,569	83,446	9,096
Interior Iowa & So. Minn. <sup>7</sup>	14,541	5,374	132,013	35,653
Total	139,422	75,123	652,583	285,719
Total prev. week	131,530	79,770	642,881	247,145
Total last year	140,993	83,215	534,052	265,510

<sup>1</sup>Includes New York City, Newark, and Jersey City. <sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. <sup>3</sup>Includes Elburn, Ill. <sup>4</sup>Includes National Stockyards and East St. Louis, Ill., and St. Louis, Mo. <sup>5</sup>Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth. <sup>6</sup>Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee Wis. <sup>7</sup>Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered, during the calendar years 1939 and 1940, approximately 74 per cent of the cattle, calves and hogs, and 82 per cent of the sheep and lambs that were slaughtered under federal inspection during those two years.

## Suggests Argentine Beef Stamp Plan for Jobless

A proposal that Argentine beef be made available to unemployed persons and relief clients in the United States through issuance of special blue stamps was made by Carlos Garcia-Mata, United States representative of the Argentine Meat Producers Corp., in a lecture at Harvard University on April 23. Such an arrangement, he said, would make beef a cheap food for the unemployed without endangering sales of domestic producers.

Cash farm income of American meat producers amounts to \$1,200,000,000 annually, Mr. Garcia-Mata said, whereas total South American imports would amount to only about \$35,000,000 under his proposal. He referred to the American economic machine as one which produces "cheap gadgets but expensive steaks."

Reviewing the history of the Argentine beef controversy, the speaker deplored the fact that the broad terms of the present embargo prevent importation of beef from Patagonia, where hoof-and-mouth disease in cattle is unknown, and which is 1,000 miles from the disease area. He compared this to forbidding import of Oregon apples because of a disease in Florida orange groves.

Handling of the Argentine beef situa-



tion in this country has stirred the fire of "anti-Yankee" feeling in South America, Mr. Garcia-Mata declared, and this feeling was intensified when Germany raised its purchases of Argentine beef from 11,000,000 lbs. in 1935 to 110,000,000 lbs. in 1938.

Production costs of beef steers in relation to other commodities in the United States have risen 15 per cent in each decade for the past 70 years, said the Argentine representative. Low cost of raising cattle in the Argentine, he explained, does not result from cheap labor, but from the fact that steers can graze throughout the year on the pampas, and thus require the use of very little labor.

## CANADIAN LIVESTOCK PRICES

	STEERS		
	Week ended Apr. 24	Last week	Same week 1940
Toronto .....	\$ 9.35	\$ 9.35	\$ 7.50
Montreal .....	9.50	9.50	8.25
Winnipeg .....	8.50	9.25	8.00
Calgary .....	8.55	8.75	7.50
Edmonton .....	8.25	8.50	7.25
Prince Albert .....	8.00	8.25	6.50
Moose Jaw .....	8.00	8.25	6.50
Saskatoon .....	8.50	8.50	6.75
Regina .....	8.50	8.00	6.75
Vancouver .....	9.25	9.00	...

	VEAL CALVES		
Toronto .....	\$12.00	\$12.50	\$11.50
Montreal .....	9.00	9.00	7.50
Winnipeg .....	10.00	10.50	8.50
Calgary .....	10.00	10.00	9.50
Edmonton .....	10.00	10.00	8.50
Prince Albert .....	8.50	8.50	7.00
Moose Jaw .....	8.50	8.50	8.00
Saskatoon .....	10.00	10.00	7.50
Regina .....	9.00	9.00	...
Vancouver .....	...	8.00	...

	HOG CARCASSES*		
Toronto .....	\$11.40	\$11.50	\$11.00
Montreal .....	11.75	11.85	11.50
Winnipeg .....	10.55	10.45	10.35
Calgary .....	10.35	10.25	11.15
Edmonton .....	10.50	10.40	9.85
Prince Albert .....	10.25	10.10	9.95
Moose Jaw .....	10.25	10.25	...
Saskatoon .....	10.35	10.35	9.95
Regina .....	10.25	10.25	...
Vancouver .....	11.25	11.35	...

\*Official Canadian hog grades are now on carcass basis, quotations from B1 Grade. Grade A, \$1.00 premium.

	GOOD LAMBS		
Toronto .....	\$10.50	\$11.00	\$11.00
Montreal .....	10.00	9.00	10.00
Winnipeg .....	10.00	10.00	10.00
Calgary .....	9.00	8.75	9.35
Edmonton .....	9.25	9.50	...
Prince Albert .....	10.25	10.25	7.75
Moose Jaw .....	9.00	7.00	...
Saskatoon .....	9.00	5.00	8.60
Regina .....	9.00	9.00	...
Vancouver .....	15.00	...	...

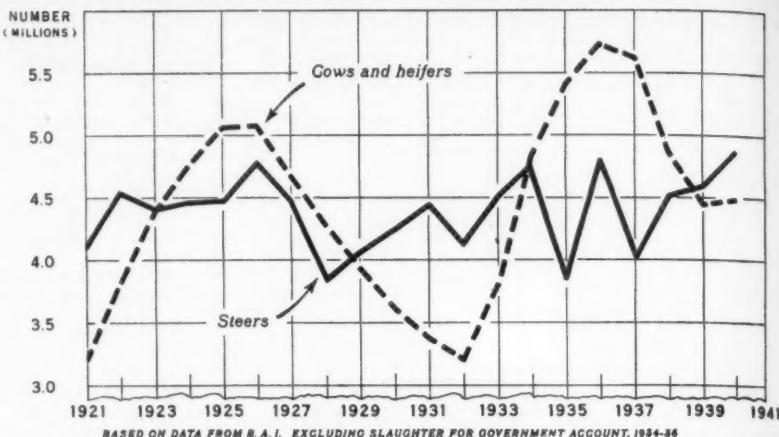
†Spring lambs, \$7 to \$9 per head.

## LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during March, bought at stockyards and direct, is reported by the U. S. Department of Agriculture, Agricultural Marketing Service, as follows:

	Mar. 1941	Feb. 1941	Mar. 1940
	Per cent	Per cent	Per cent
Cattle—			
Stockyards .....	73.85	74.60	71.69
Other .....	26.15	25.40	28.31
Calves—			
Stockyards .....	59.35	60.58	56.33
Other .....	40.65	39.42	43.67
Hogs—			
Stockyards .....	47.92	46.88	45.65
Other .....	52.08	53.12	54.35
Sheep and Lambs—			
Stockyards .....	62.66	57.17	65.54
Other .....	37.34	42.83	34.46

## INSPECTED SLAUGHTER OF STEERS, AND COWS AND HEIFERS, UNITED STATES, 1921-40



Most of the 3 per cent increase in federally inspected cattle slaughter in 1940 over a year earlier was in steers. Cow and heifer kill increased a little over 1939, whereas it had dropped sharply in the preceding two years. It is likely that both steer and cow and heifer slaughter will expand further in 1941. (Chart by U. S. Bureau of Agricultural Economics, Department of Agriculture.)

## MEAT PACKING IN BALTIMORE

Importance of the meat packing industry in the Baltimore, Md., industrial area is indicated in a census of manufactures report for 1939 covering the area, which has just been released by the Bureau of the Census. In that year, there were 29 wholesale meat packing firms in Baltimore and Baltimore county. Number of wage earners in the industry averaged 1,812 during the year and wages totaling \$1,795,825 were paid. Value of product was \$32,703,534. The 29 firms paid \$26,795,481 for materials, fuel, electrical energy and similar items.

## TEXAS MEAT PLANTS GAIN

Number of workers employed in the meat packing concerns of Texas advanced to 4,709 in March, an increase of 17.4 per cent over the corresponding month of 1940 and a 6.3 per cent gain over the number employed in February, 1941, according to the bureau of business research of the University of Texas. The state's meat packing payrolls in March were estimated at \$98,049, a gain of 14.6 per cent over the same month a year ago and an increase of 7.8 per cent over February figures.

## FRANCE MUST KILL CATTLE

According to reports from Vichy, France, Pierre Caziot, Minister of Agriculture, has said that 1,200,000 cattle in France would have to be slaughtered prematurely because of lack of fodder. This will be necessary, he said, because of a shortage of 4,410,000 tons of feed due to last season's poor harvest, ravages of war and blockade restrictions. Caziot added, however, that the "hideous specter of famine is less threatening."

## CENSUS OF ILLINOIS PACKERS

Illinois, leading meat packing state, had 82 wholesale meat packing establishments in 1939, which accounted for product valued at \$479,501,224 and paid out \$398,469,212 for materials, fuel, electrical energy and similar items, according to the preliminary report of the census of manufactures for 1939, published by Bureau of the Census. Wage earners for the year averaged 23,492 and wages totaled \$34,042,717; salaried personnel, numbering 3,315, earned salaries totaling \$7,885,375.

The state's producers of sausage, prepared meats and other meat products, not made in meat packing establishments, included 89 concerns in 1939, turning out product valued at \$28,564,770 and paying \$22,588,937 for materials, fuel, electrical energy and similar items. These sausage manufacturing firms employed an average of 1,740 wage earners during the year, who drew wages totaling \$2,135,897.

## LIVESTOCK COST AND YIELD

Average cost, yield and weight of federally inspected kill in March:

	Mar. 1941	Feb. 1941	Mar. 1940
Average cost per 100 lbs.:			
Cattle .....	\$8.81	\$8.78	\$7.67
Steers .....	10.18	10.41	8.50
Calves .....	9.80	10.38	8.56
Hogs .....	7.60	7.61	5.97
Sheep and lambs .....	10.40	10.02	9.44
Average yields (per cent):			
Cattle .....	55.04	54.67	55.21
Calves .....	56.62	56.05	56.00
Hogs .....	75.93	75.55	75.06
Sheep and lambs .....	46.29	46.39	46.84
Average live weight, lbs.:			
Cattle .....	965.87	951.68	953.15
Steers .....	980.90	987.86	985.50
Calves .....	177.01	186.47	170.57
Hogs .....	228.32	237.72	231.59
Sheep and lambs .....	95.80	94.45	92.45

\*Also included in "cattle" data.

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**SAUSAGE ROOM FOREMAN** wants job with reliable firm, with not less than 25,000 lb. tonnage per week. Government inspected house preferred. Will consider others. Have had plenty experience with both. Married man. W-245, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

**DRY RENDERING WORKER.** 20 years' experience. Operate all cooking systems. Licensed operator. Expert skinner. All around man. Capable and dependable. Excellent references. Available immediately. W-249, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N. Y.

**SALESMAN** with established clientele in New York Metropolitan Area, Northern New Jersey, & Philadelphia contacting Meat Wholesalers, Jobbers & Chains, etc. seeks connection representing aggressive Packer manufacturing full line smoked meats, provisions, canned hams, etc. Hugo Weil, 250 West 82nd St., New York, N. Y.

**Pork Supt.** Young man desires connection with reliable packer. Thoroughly experienced in Pork operations, also beef boning. Married, strictly sober. Thoroughly capable of handling men and getting results. W-255, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

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**WANTED:** Inedible cooker. Prefer size 5x11 and welded construction. Send complete description and price. Field Packing Company, Owensboro, Kentucky.

**WANTED TO BUY:** A good 50 to 100 ton Steam Corliss Refrigerating Machine. Must be in First Class condition. John Wenzel Company, Wheeling, West Va.

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**WANTED TO BUY:** One Ammonia Cylinder for 12 1/2"x18" Vertical York Ammonia Compressor, to be used on a style "A" frame. John Wenzel Company, Wheeling, West Virginia.

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### Eastern Packer—Kill & Cutting Foreman

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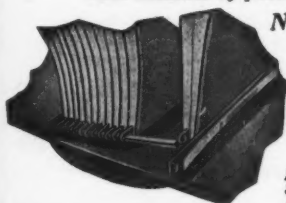
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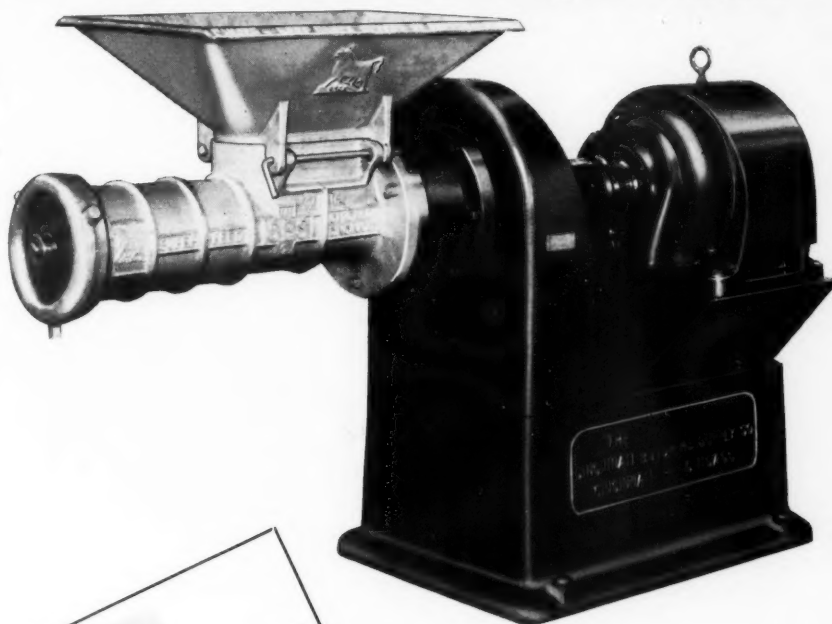
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PORK AND BEEF PACKERS  
KNOXVILLE, TENNESSEE

April 2, 1941

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Cincinnati, Ohio

Att: Mr. Charles Schwing

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The saving on knives and plates used in connection with this equipment more than pays for the interest and depreciation on this investment.

Yours truly,

**EAST TENNESSEE PACKING COMPANY**

*David G. Macdonald*  
PRESIDENT

DGW/ba

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# *These fine Pork Casings did a Selling Job*

**FOR APPEARANCE IS IMPORTANT  
IN SELLING THE HOUSEWIFE PORK SAUSAGE  
...AND THE CASING IS WHAT SHE CHIEFLY SEES**

Make sure your pork sausage enjoys the advantages of looking good as well as being good. For eye-appeal must precede fry-appeal.

Swift's Pearly-White Selected Pork Casings give the finest possible "break" to those tempting morsels of tender pink-and-white inside the links that talk direct to the appetite through the eye.

This Pearly-Whiteness is not mere happenstance. It is the direct result of our appreciation of the fact that natural casings are a meat product. Because of this, they are handled as are carcass meats . . . . . quickly, and under refrigeration into the salt. That Pearly-Whiteness means truly fresh condition.

Close grading to high standards . . . . . careful measuring into standard units . . . . . insure uniformity in quality and quantity when you buy Swift's Selected Casings. And these are vital factors in assuring that fine appearance that helps sell pork sausage.

Sing-a song-a  
Sausage,  
Sizzlin' in the pan,  
Shouting  
Through the nostrils  
To the inner man.  
Sizzlin' and fryin'  
Slicker n' a whistle . . .  
And always remember,  
It's the sight  
That sells  
The sizzle!



**SWIFT'S**

**CASINGS**

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